

PRODUTTORI DI NEBBIOLO DI CAREMA

CAREMA RISERVA



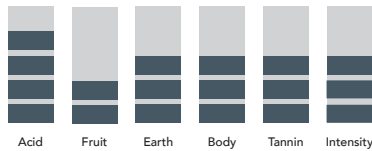
Grape Varieties
100% Nebbiolo



Designation
Carema DOC



Type
Dry, still red wine



Appearance
Pale Garnet
with orange
edge.

Nose

Medium intensity nose of tobacco, bittersweet chocolate, hibiscus iced tea, coffee vapor, raspberry, pomegranate, licorice root.

Taste

Richer than the Carema Classico, and with an added oak element. Finish is woody with cherry and bitter Seville orange.

Pairing

Very versatile wine. Pairs with everything, but is exceptional with roasts, game, red meat, red tomato sauces, mature cheeses, nuts and dried fruit at the end of the meal.



Soil

Morainic gravel over granite rock

Aspect

Steep terraced hillside

Fermentation

Fermented in steel. 12 days of maceration.

Aging

2 years, with 12 months in large oak and chestnut barrels

Alcohol

13.5%

Critics Score



Awards

Member of Presidio Slow Food



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