

PRODUTTORI DI NEBBIOLO DI CAREMA

CAREMA SELEZIONE



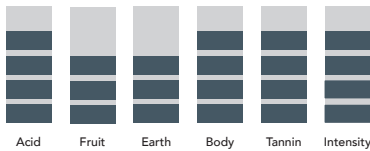
Grape Varieties
100% Nebbiolo



Designation
Carema DOC



Type
Dry, still red wine



Appearance
Medium garnet with a very orange edge.

Nose

Ripe red cherries, orange peel, fresh red roses, pine, mocha, mint, mesquite wood, iron, chocolate dipped strawberries.

Taste

The Selezione is the most fleshy, grainy and full bodied of the three Carema wines. The finish is still very elegant, with ripe cherry, hickory and dark gravel.

Pairing

Grilled or barbecued beef or lamb, Pasta alla Bolognese, lasagna, dishes with mushrooms or smoked bacon.



Soil

Morainic gravel over granite rock

Aspect

Steep terraced hillside

Fermentation

Fermented in steel. 12 days of maceration.

Aging

2 years in cask, followed by 1 year in neutral French oak barriques.

Alcohol

13.5%

Awards

Member of Presidio Slow Food



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