



Wine name	Roero DOCG - <i>FIL</i>
Variety	Nebbiolo
Vintage	2019
Alcoholic %	14% vol.
Total acidity	5,81 g/L
Net dry extract	29,7 g/l
Vinification	Traditional harvest with destemming and maceration for 21 days at controlled temperature.
Ageing	In barrels for 12 months; then preserved in bottle for 6 months at least
Colour	Ruby red with intense maroon shades
Bouquet	Typical scents of wood refining; red fruits, balsamic notes, violet, liquorice, white pepper and vanilla
Taste	Sweet and persistent; velvety tannin with blackberry and liquorice notes. A delicate caramel taste finally pervades the mouth.
Pairing	Red meat, grilled dishes, game
Serving temperature	16 - 18° C