



Antica Cascina dei Conti di Roero



Nebbiolo d'Alba Doc

Grown in the vineyards of Cascina Valmenera, the heart of our estate. We call them “our stairway to heaven”, to quote Led Zeppelin, because the rows are laid out in an amphitheatre that seems to climb up into the sky. They were planted at the end of the Nineties and enjoy south-westerly exposure. Here, in the sandy marl of what was once a seabed, Nebbiolo is able to fully express its elegance and vigour.

Municipal district: Vezza d'Alba

Grape variety: 100% Nebbiolo

Exposure: south-west

Altitude (above sea level) 320 metres

Soil: sand, lime

Vine training system: Espalier-Guyot

Age of vineyard: 20 years

Harvest: the grapes are harvested by hand into 20-kg crates. Late September-early October

Vinification: temperature controlled fermentation for 15 days, then transferral to a tank for malo-lactic fermentation

Ageing: part in barriques which have already been used once, and part in large barrels, for about 8-9 months. Blending in steel for 4-5 months before bottling

Aromatic overview: ruby red: fine and delicate bouquet with scents of rose and violet, wild strawberry and raspberry; dry, harmonious and nicely persistent

Serving temperature: 16-18 °C

Pairing: tajarin with meat sauce, lamb, white meat, game, medium-mature cheeses

Our recommendation: roast rabbit with rosemary

When to drink it: on a misty autumn evening when the first cold sets in