



ROERO RISERVA DOCG • RÒCHE DRA BÒSSORA



Roero is a zone situated on the left side of the river Tanaro. Its hills are recognizable from a distance for the typical shape of their slopes interrupted by huge ravines that can be also 200 m deep. This vertical sections are called “Ròche”.

On this hills it grows one of the world-wide best species of vine, the Nebbiolo, from which the wine **Roero** has its origin. It can compete with more blazoned piedmontese wines, like **Barolo and Barbaresco**, thanks to the chemical composition of the ground.

In the zone **La Bòssora** the exposition of the vineyards is south so as to reach the perfect ripening of the grapes in the advanced autumn (around the second half of October).

The alcoholic fermentation and maceration are slow to assure the extraction of compounds necessary for its refinement into barriques where it stays for about 24 months.

The **Roero Riserva “Ròche dra Bòssora”** has a ruby red colour with garnet hues and a graceful, various and charming perfume; it has a full and well supported by the polyphenolic structure taste and it can resist a long period in the bottle.

Vine: Nebbiolo 100%

Soil: calcareous

Altitude: 300 m above sea level

Exposure: south

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 56hl

Vintage: first half of October

Vinification: traditional with maceration

Refinement in wood: 24 months

Refinement in bottle: 12 months

Alcoholic content: 14-14,5%

Sugar: 2 g/l

Extract: 33 g/l

pH: 3,50-3,60

Acidity: 5,50-5,70 g/l

Combinings: thanks to its elegance and structure the Roero Riserva excellent with great second courses and ripe cheeses, and also suitable in any occasion, whether for refreshment or just for conversation.