



CA'ROME'

## BAROLO RAPET DOCG

**Variety:** 100% Nebbiolo

**Vineyard location and soil:** Vineyard located in Serralunga d'Alba, with southwestern exposure. The soils go back to the Helvetian period. Compact calcareous clay alternates with sandy layers.

**Altitude:** 350-371 meters (1,150-1,217 feet) above sea level

**Tasting notes:** Intense garnet red with ruby reflections. Fruity aromas with floral and spicy notes. Intense flavor with opulent and enveloping tannins and a long finish. Because of its structure and body, it pairs well with meat, game and cheese. Serve at a temperature of 17 °C (62.6 °F).

**Vinification:** Maceration lasts about 20 days at a maximum temperature of 30 °C (86 °F). Malolactic fermentation ends before winter is over. Aged 24 months partly in 25-hl Slavonian oak barrels and partly in French barrique. Further aged in bottle for at least 12 months.

**Alcohol content:** 14.5% alcohol by vol.



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