



CA'ROME'

BARBARESCO RIO SORDO DOCG

Variety: Nebbiolo 100%

Vineyard location and soil: The Rio Sordo vineyard is located in the Barbaresco municipality. Soils – called “White marl of Saint Agatha” – in this vineyard go back to the Tortonian-Messinian period. Rich in elements like manganese, zinc and boron, with fine particles that tend to form easily erodible laminae (silty marl).

Tasting notes: Intense garnet red with dark ruby reflections. Complex nose with aromas of licorice and forest berries, cinnamon, cloves and violet. Full, enveloping tannins with a long finish, recalling ripe fruit. 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: Carefully selected grapes are destemmed and pressed. Maceration lasts about 15 days at a maximum temperature of 30 °C (86 °F). Malolactic fermentation ends before winter is over. Aged 24 months in 25-hl Slavonian oak barrels. A part ages in barrique. Further aged in bottle for at least 10 months.

Alcohol content: 14% alcohol by vol.



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