

## ROERO RISERVA BRIC PARADISO

### ROERO RISERVA DOCG BRIC PARADISO

Bric Paradiso is the name of the Nebbiolo vineyard plot that is part of the estate. The wine expresses all the typical characteristics of Roero: elegance and drinkability.

**Vinification:** fermentation of the must with maceration for 10-12 days at a temperature of 28°C is followed by ageing in oak tonneau for a minimum of 18 months. The wine is next transferred to steel tanks and subsequently bottled, where it continues to age for at least another 12 months.








**Sensory profile:** the special nature of the vineyard together with the sustainable viticulture practices adopted and careful vinification combine to create a wine in which elegance, finesse and pleasantness dominate over austerity and structure. The wine expresses all the typical characteristics of Roero, starting from the deep ruby red colour with garnet hues. On the nose it offers intense aromas of red fruits, black pepper, spices and liquorice. On the palate the balance between structure, elegance and pleasantness prevails, with a persistent mineral finish.

**Suggested pairings:** excellent with hearty, preferably meat main courses, charcuterie and medium-aged cheeses.

**Recommended serving temperature:** 16-18°C.



Appellation	Grape	Vineyard Area
Roero DOCG Riserva Bric Paradiso	nebbiolo	Ha 2,80
Township	First year of production	
Piobesi d'Alba	1967	

Formats						
						
0,375L	0,75L	1,5L	3L	6L	9L	12L