

Domenico Valentino

ROERO VIGNA SANT'ANNA D'ALBA DOCG



PRODUCER: ANTICA CASCINA DEI CONTI DI ROERO

MUNICIPAL DISTRICT: MONTEU ROERO

VARIETY: 100% NEBBIOLO

ELEVATION: 350 M/ASL

EXPOSURE: SOUTH

SOIL: SANDY WITH AN ALKALINE PH

VINE TRAINING SYSTEM: ESPALIER-GUYOT

AGE OF THE VINEYARD: 66 YEARS

HARVEST: THE GRAPES ARE HARVESTED BY HAND INTO 20-KG CRATES. EARLY OCTOBER

VINIFICATION: FERMENTATION WITH VERY LONG MACERATION ON SKINS (40 DAYS), WITH SUBMERGED CAP AND WITH NO ADDED YEAST

AGING: 24 MONTHS IN WOODEN BARRELS (30 HL). THE WINE IS NOT FILTERED BEFORE BOTTLING.

DESCRIPTION: RUBY RED WITH GARNET HIGHLIGHTS THAT EVOLVE WITH AGE; INTENSE, ETHEREAL SCENT OF RIPE FRUIT WITH NOTES OF ROSE AND BLACKBERRY, ENRICHED WITH VANILLA, COCOA AND SPICES; ELEGANT, GENTEEL, FRUITY AND MINERAL, WITH CRISP TANNINS THAT PREDICT EXCELLENT LONGEVITY.