



CASCINA CHICCO
azienda agricola



ROERO

MONTESPINATO

Variety of vine: Nebbiolo 100%

Vineyard position: Castellinaldo - Piemonte - Italia.
Position is southeast and east.

The "Cassina of New Granera" farmhouse is situated on the borders of Castellinaldo and belonged to the Malabaila Counts of Canale.

This area has been cultivated with vineyards since at least the mid-1700s. The average age of the present vineyards is 15 years.

Soil: clayey-calcareous

Date of harvest: beginning of October

Yield per hectare: 50 hl

Vinificazione: as with all of the vineyards for our red wines, the vine thinning is done at two separate periods. The harvest is carried out by hand by a specialized staff during two separate periods, as well, with 6 - 10 days in between. The wine ferments in steel macerators to guarantee correct skin-must contact and an adequate extraction of color. After, the wine is transferred to 600 - liter tonneaux, 2000 - liter oak barrels, and in wooden barrels that have been used at least two times already. Here, the wine undergoes malolactic fermentation for 12 - 15 months before being transferred, once more, to steel before bottling.

Tasting notes: intense ruby in color, this wine has profumes of raspberry and nuances of rose and vanilla. In the mouth it has soft tannins that balance the warmth of its substantial body. Traces of dried red berries, currant, and raspberry.

Dishes: pairs wonderfully with meat-based dishes, and is well-suited for international cuisine. Especially delicious with medium-aged, high quality cheeses.

Recommended serving temperature: 18° C.

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