



CASCINA CHICCO  
azienda agricola



# ROERO RISERVA VALMAGGIORE

**Variety of vine:** Nebbiolo 100%

**Vineyard position:** subzone of Valmaggior in Vezza d'Alba, Piedmont.

Valmaggior is a known and celebrated zone for the quality of its Nebbiolos. Christina of France and Philip of Agliè were already utilizing the area for vineyard cultivation in 1640. Position is southwest, and the average age of the vineyards in 30 years.

**Soil:** sandy

**Date of harvest:** beginning of October

**Yield per hectare:** 40 hl

**Vinificazione:** to have the highest quality of grapes during harvest, we thin the vines at two different times (beginning and late August), guaranteeing an average production of 1.8 kg per vine. The grapes are shaded from their exceptional exposure to the sun by their leaves, effectively halting the drying that such strong heat would provoke. The harvest is carried out in two periods with one week in between. Fermentation begins in steel for 10 - 15 days, while maceration can last longer than 30 days, after which the wine undergoes malolactic fermentation for 16-18 months in wooden barrels. The wine is then transferred to stainless steel and bottled in August.

**Tasting notes:** Our Roero Valmaggior has a rich and immediate profume with hints of violet, raspberry, and blackberry, and elegant touches of spice. It is rich and well-structured in the mouth, beginning with sensations of violet and cacao and ending in the powerful tannins that carry on its taste perceptions for a long finish.

**Dishes:** Excellent with roasted, braised, and crockpot meat, game, and cheeses.

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

Via Valentino n. 14  
12043 CANALE (CN) - ITALIA  
Tel e Fax: +39 0173 979411  
cascinachicco@cascinachicco.com

#cascinachicco

[cascinachicco.com](http://cascinachicco.com)

