



Denominazione / Product name:

Regione / Region

Tipologia / Type

Uvaggio / Grapes

Roero D.O.C.G.

Piemonte

Vino Rosso / Red Wine

100% Roero Nebbiolo

Produzione / Production

Vendemmia / Vintage

Vinificazione / Vinification process

Ottobre/October

Tradizionale in acciaio a temperatura controllata

Traditional vinification in stainless steel

Affinamento / Maturation

In barrique

Aged in barrique

Dati tecnici / Technical data

Alcohol / % Vol

Zuccheri / Sugar g. per lt

Acidità tot. Acidity g. per lt

Anidride Solf. tot. / Sulfites tot. mg. per lt

14.0 %

1.2

5.65

92

Confezionamento / Packing

EAN bottiglia / EAN code x bottle

EAN cartone / EAN code x case

Castello 750 ML

8027979900133

8027979800136

PALLET EPAL-EUR

Bottiglie x cartone / bottles per case

Strati x pallet / layers per pallet

Cartoni x pallet / cases per pallet

Cartoni x strato / cases per layer

H PALLET cm

H cartoni / case height cm

Lung. / case length cm

Larg cart. / case width cm

Peso cart. / case weight kg

Peso pallet / pallet weight kg

80 x 120

6

5

120

24

170

31

16

23

7,2

890

TASTING NOTES

A great red wine elaborated with Roero NEBBIOLO grapes, produced only on soil that is deep and craggy. The long aging process enhances the nobility of this regal product enjoyed also by Frederick Barbarossa and Cavour. The bright garnet color, the ethereal flavors and floral scents reminiscent of violets, and the austere and robust taste makes this wine the cornerstone of oenology from Roero. Susceptible to great aging.

Serving temperature: 20° C.