



Slow Food®
Presidio



Carema DOC - 60°

APELLATION

Carema D.O.C. - 60°

CHARACTERISTIC

After three years of aging, further refinement of 10 months in small barrel used.

GRAPES

Nebbiolo

VINEYARD LOCATION

Hillside

DESCRIPTION

Red, dry, still, non aromatic, medium ageing. Very intense aromas, full bodied.

ABV 12.5 – 13.5%

Total Acidity 5 – 5.5%

SENSORY PROFILE

Rather intense ruby red with tinges of garnet. Hints of vanilla, chestnut jam, cocoa, coffee grounds and tobacco.

SERVICE TEMPERATURE 18 – 20° C

With savoury dishes as first and second courses, game and ripe but not strong cheeses.

STORAGE

Bottles kept lying down in a fresh environment, better if in the dark, age well (for over 10 years) with the likelihood to age even more.