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# GIUSEPPE ROAGNA

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## Nebbiolo d'Alba

**Colour:** medium intensity ruby red with light garnet reflections

**Bouquet:** delicate with a floral note of violets and fruity hints of small berries and raspberries, with the final appearance of spicy notes.

**Taste:** full and rich, warm and with a good tannic balance; very intense and persistent across the entire mouth.

**Combinations:** it is typically paired with savoury red meats, roasts and braised meats, even if it doesn't mind first courses seasoned with the sauces of the typical roasts of Piedmontese cuisine and can even accompany tastings of even long-aged cheeses

**Serving temperature:** 18 °C

**Grape variety:** 100% Nebbiolo

**Alcohol:** 14%

**Total acidity:** 5,5

**Harvesting:** by hand in boxes

**Fermentation:** at a controlled temperature (26-28 °C)

**Refining:** in French oak barrels for 18-20 months

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