

ROERO DOCG BRIC BOSSOLA RISERVA



ROERO is a zone situated on the **LEFT SIDE OF THE RIVER TANARO**. Its hills are recognizable from a distance for the typical shape of their **SLOPES INTERRUPTED** by **HUGE RAVINES** that can be also 200 m deep. This vertical sections are called "**RÒCHE**".

On this hills it grows one of the **WORLD-WIDE BEST SPECIES OF VINE**, the **NEBBIOLO**, from which the wine Roero has its origin. It can compete with more blazoned piedmontese wines, like Barolo and Barbaresco, thanks to the **CHEMICAL COMPOSITION** of the ground.

In the zone **BRIC BOSSOLA THE EXPOSITION OF THE VINEYARDS IS SOUTH** so as to reach the **PERFECT RIPENING OF THE GRAPES** in the advanced autumn (around the second half of October).

The alcoholic **FERMENTATION AND MACERATION** are slow to assure the **EXTRACTION OF COMPOUNDS NECESSARY** for its refinement into **BARRIQUES** where it stays for a few months.

The **ROERO BRIC BOSSOLA RISERVA** has a **RUBY RED** colour with garnet hues and a **GRACEFUL, VARIOUS AND CHARMING** perfume; it has a full and well supported by the **POLIPHENOLIC STRUCTURE TASTE** and it can resist a long period in the bottle.



VINE:	Nebbiolo
SOIL:	calcareous
ALTITUDE:	300 m s.l.m.
EXPOSITION:	south
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	56 hl
VINTAGE:	first half of October
VINIFICATION:	traditional with maceration
REFINEMENT:	in wood
REFINEMENT IN BOTTLE:	12 months
ALCOHOLIC CONTENT:	14 - 14,5 %
SUGAR:	2 g/l
EXTRACT:	28 - 30 g/l
PH:	3,5 - 3,6
ACIDITY:	5,5 - 5,7 g/l

PAIRINGS

Thanks to its elegance and structure the Roero Bric Bossola Riservais excellent with great second courses and ripe cheeses, and also suitable in any occasion, whether for refreshment or just for conversation.