

Cascina Ciapat



ROERO DOCG

COLOR:

intense ruby red with garnet reflections, bright and pleasant. A fluid product with good fluidity, in the glass it pronounces very wide arcs.

SCENT:

fresh and fruity, notes of overripe fruit emerge with pleasant sensations of vanilla at the end. Despite aging and the passage in wood, it maintains the characteristic aromas of the grape on the nose.

TASTE:

With a clear, frank and at the same time elegant flavor, it has a pleasantly persistent and velvety intensity in the mouth. Important and very varietal tannin of Nebbiolo. An austere wine with great body and great structure. It retains an unexpected freshness even after aging

FOOD PAIRINGS:

It is warm with good structure, important and very typical tannins that go well with well-seasoned cheeses, developing their qualities to the best with important meat-based dishes (game and roasts) and equally important first courses (such as agnolotti, tagliatelle al ragù).

HARVEST:

manual in early-mid-October with careful selection of the grapes, both in the vineyard and in the cellar.

VINIFICATION:

In classic red with emerged cap with frequent pumping over (3/4 per day) and 3 punching down per day starting from mid-fermentation, to improve the extraction of color and aroma while keeping the temperature controlled at 28/29 ° C, with a peak of maximum 30 ° C in the first days of fermentation to best fulfill the extraction. Two delestages are also carried out, approximately at the beginning and mid-fermentation. Fermentation lasts for about 20 days. Subsequently to this, a splint is performed for about 30 days.

REFINEMENT:

it is carried out in large Slavonian oak barrels for 12 months, followed by a further refinement in the bottle lying down, for another 6 months, before being sold.