ANGELO NEGRO

PRACHIOSSO

ROERO DOCG

VINEYARD

Grape variety: Nebbiolo

Production area: Roero

Altitude: 320 m above s.l.

Exposure: south

Soil: sandy - calcareous

Breeding system: Guyot

HARVEST

Period: October

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: traditional, floating cap for 18 days

Maturation: 20 months, between oak barrel and bottle

Preservation and endurance: in horizontal bottle position, more than 10 years

SENSORY PROFILE

Intense ruby red color. Fine and elegant nose with hints of rose, notes of raspberry,
strawberry and spices. Taste is warm and enveloping, with delicate tannin. Aftertaste is very broad, reminiscent of red fruits, berries, pleasant notes of vanilla and roasting.

Serving temperature: 18° C



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