

ANGELO NEGRO

SUDISFA' ROERO DOCG RISERVA

VINEYARD

Grape variety: Nebbiolo

Production area: Monforte Roero, Santo Stefano Roero, Canale (Selection of the best grapes of the vintage)

Altitude: 250-280 m above s.l.

Sun exposure: south, south-east

Soil: calcareous medium texture

Breeding system: Guyot

HARVEST

Period: October

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: traditional, submerged cap for about 24 days and 2 delestage

Maturation: 32 months between oak barriques and bottle

Preservation and endurance: in horizontal bottle position, more than 15 years

SENSORY PROFILE

Intense garnet color. Red fruits aromas well mixed with vanilla and green pepper. Mouth-filling, massive surge of flavor and structure, obvious tannins but sweet and velvety. Aftertaste is wide, warm and ethereal..

Serving temperature: 18° C



Azienda Agricola Negro Angelo & Figli

Fraz. Sant'Anna 1 – 12040 Monforte Roero (CN)

Tel. +39 0173 90252 – Fax +39 0173 90712

negro@negroangelo.it

www.angelonegro.it

