



# Valmaggioro

## Roero DOCG Riserva 2019

### Tasting Notes

**VARIETY:** Nebbiolo grapes

**COLOUR:** deep carnet with brick-coloured reflections

**SCENT IN PERFUME:** ethereal and intense with hints of violet, raspberries and blackberries, tinged with elegant touches of spice

**FLAVOUR:** full-bodied wine, harmonious, warm and powerful. Sensations of violet and red fruits with an undertone of the pleasant spiced fragrances of licorice and cocoa

**BEST SERVED AT:** 18 °C - 65 °F

**FOOD MATCHES:** braised meats, wild game and tasty mature cheese

**VINIFICATION:** alcoholic fermentation in steel or concrete tanks

**FINING:** malolactic fermentation and a minimum of 6 months in wooden barrels or French oak barriques

**SIZE / FORMAT:** 0,75 l - 1,5 l - 3 l - 5 l

**AGEING POTENTIAL:** up to 8 years after the harvest



### Chemical Analysis

**ALCOHOL VOL. (%):** 14,5 %

**CONTAINS SULPHITES**

**PRODUCT IN ITALY**

Az. Agr. Demarie Giovanni  
di Demarie Aldo

Via Castellinaldo 16, 12040 Veza d'Alba