



Valmaggior

Roero DOCG Riserva 2020

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 meat, wild game and tasty mature cheese

VINIFICATION: traditional with fermentation in steel or cement tanks

FINING: long ageing in barrel and barrique

SIZE / FORMAT: 0,75 l – 1,5 l – 3 l – 5 l

AGEING POTENTIAL: up to 8 years after the harvest



Reviews

Jancis Robinson 2025 – 16/20

I Vini di Veronelli 2025 – 3 stelle

Bibenda 2025 – 4 grappoli

Annuario dei migliori vini italiani 2025 – 95/100

James Suckling 2022 – 91/100

Chemical Analysis

ALCOHOL VOL. (%): 14 %

CONTAINS SULPHITES

PRODUCT IN ITALY