

CAREMA ETICHETTA BIANCA

Piedmont, Italy

Ferrando

www.ferrandovini.it

Method & Production

The Nebbiolo grapes are harvested around the 20th of October, fermented in steel tanks at a controlled temperature, with a grape maceration of about ten days. Refinement lasts 36 months, following the production disciplinary protocol, 30 months of which in oak barrels.

Tasting Notes

Garnet red, it barely is crossed by light rays. The bouquet has spicy, fruity notes; fine and delicate aromas of dried flowers and roses. On the palate it has a pleasant tannic mouthfeel and good warmth deriving from the alcohol.

Food Matching

An excellent match with red meat, pot roast, venison, mature cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
FE0319	Carema Etichetta Bianca	Nebbiolo	2019	13.5%	Cork	6x0.75lt	No	No	Yes	No