

CAREMA ETICHETTA NERA

Piedmont, Italy

Ferrando

www.ferrandovini.it

Method & Production

The Black Label is only produced in the best vintages. The Nebbiolo grapes are taken from 16 hectares of vineyards are nestled on the steep hillsides of Carema, harvest starts around the 20th of October. The wine is fermented in steel tanks at a controlled temperature, with a grape maceration of about ten days. Aging takes place in barriques and tonneau for a minimum of 2 years and afterwoods must be aged in bottle for minimum of 3 years.

Tasting Notes

Rich garnet red, clear and dense. Intense bouquet of spicy fragrances and ripe red fruit, with fine hints of violets and berries. The flavor gives intense alcoholic notes and a good sense of freshness.

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										
FE0419	Carema Etichetta Nera	Nebbiolo	2019	14.0%	Cork	6x0.75lt	No	No	Yes	No