



CAREMA ETICHETTA BIANCA - MAGNUM

Piemonte, 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										
FE0718	Carema Etichetta Bianca - Magnum	Nebbiolo	2018	13.5%	Cork	6x1.5lt	No	No	Yes	No