

CAREMA CLASSICO

Piedmont, Italy

Produttori del Carema

www.caremadoc.it

Method & Production

Fermented in stainless steel vats. Maceration for 12 days. Refined into big wooden casks for 12 months and for further 6 months in bottles.

Tasting Notes

Pale ruby to tawny. Complex and elegant nose of small, wild red fruits, forest undergrowth, crushed stones and hints of cinnamon. Weightless palate, light to medium body, refined with lively acidity, noble tannins and a long spicy finish.

Food Matching

Suitable for dishes as agnolotti (sort of ravioli with forcemeat), risotto, polenta, black grouse or pheasant, grilled meat, salami and slightly mature cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PC0122	Carema Classico	Nebbiolo	2022	13.5%	Cork	6x0.75lt	No	No	No	No