

CAREMA RISERVA

Piedmont, Italy

Produttori del Carema

www.caremadoc.it

Method & Production

Grapesare hand harvested from small plots of land owned by various growers in the Carema. All vineyards are south east facing and range in altitude from 300-600m above sea level. Traditional vinfication, wines are fermented in cask and aged for at least 48 months, of which a minimum of 30 months in large slavonian oak casks.

The Carema Riserva is a selection of the best barrels from those used for the Classic Carema.

Tasting Notes

Pale garnet color, this wine bursts with delicate aromas of red berries, lavender, damp, leather and tar. Lean and lithe this delicate expression of Nebbiolo has wonderfully balanced tannins and length.

Food Matching

This is a wine which complements both starters and main courses, but particularly shines when paired with red meat, game, hard cheeses and dried fruit.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PC0521	Carema Riserva	Nebbiolo	2021	13.5%	Cork	6x0.75lt	No	No	No	No