



CAREMA ETICHETTA NERA

Piemonte, 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 | | | | | | | | | | |
| FE0418 | Carema Etichetta Nera | Nebbiolo | 2018 | 14.0% | Cork | 6X0.75lt | No | No | No | No |