

## Roè

**NEBBIOLO D'ALBA** DENOMINAZIONE DI ORIGINE CONTROLLATA

## **202**1

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WINE	Red wine, full body
VINTAGE	2021
ORIGIN	San Bernardino, Sanche – Vezza d'Alba
SOIL AND CHARACTERISTICS	Sandy on a calcareous marl base, south and south-west facing exposure
GRAPE VARIETY	100% Nebbiolo
PLANTING DENSITY	Guyot, 4,000 vines per hectare
HARVESTING TIME	Early October, hand harvest
<b>PRODUCTION METHOD</b>	The grapes are destemmed and delicately crushed, 35% whole berry. Fermentation for a total of 13 days, racking and aging 30% in tonneaux (Troncais and Bertranges) and 70% steel vats for 10 months, then blending and bottling
ALCOHOL	14,22 %
РН	3,56
TOTAL ACIDITY	5,31
TOTAL ACIDITY COLOR	5,31 Garnet/Violet red with purple reflections

Roè is fresh, fruity and velvety, with a balanced and refined structure, delicate tannins and vivid, lively color. Notes of cherry and spices give way to a fresh and persistent aftertaste