

ANGELO NEGRO

CIABOT SAN GIORGIO

ROERO DOCG RISERVA

VINEYARD

Grape variety: Nebbiolo

Production area: Roero

Altitude: 280 m above sea level

Sun exposure: south, south-east

Soil: calcareous - clay

Breeding system: Guyot

HARVEST

Period: October

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: traditional, floating cap for 20 days

Maturation: 32 months between oak barrel and bottle

Preservation and endurance: in horizontal bottle position,
more than 10 years

SENSORY PROFILE

Garnet red colour. Fresh and intense bouquet with scents of peach and red, sometimes balsamic in the finish. The palate is immediately fresh and pleasant, leaving space for the fruit with, which its final sweetness, leads into a rather important and lingering tannic structure.

Serving temperature: 16-18° C



Azienda Agricola Negro Angelo & Figli

Fraz. Sant'Anna 1 – 12040 Monteu Roero (CN)

Tel. +39 0173 90252 – Fax +39 0173 90712

negro@negroangelo.it

www.anglonegro.it

