

# Cascina Ca' Rossa Roero "Le Coste"

Appellation: Roero DOCG, Le Coste

Type: Red, dry

Varietal: 100% Nebbiolo

Roero DOCG red wine must be 100% Nebbiolo grown and produced within the delimited area of Roero. The grapes must undergo aging in wood. The name *Le Coste* is an approved additional geographical mention (Cru) of the appellation Roero.

## **Tasting Notes**

Color: Garnet - with age it will gain orange rim variation typical of Nebbiolo.

**Bouquet:** Scents of cherry, plum, raspberry and violet, all of which are the distinctive aromatics associated with Nebbiolo. Gradually notes of strawberry, blackberry, blueberry, tobacco, licorice and vanilla appear as it opens in the glass. Finally the aromas of cacao, cinnamon and peppercorn become perceptible.

**Taste:** The mouth is characterized by a medium astringency of the tannins and by a pleasant, well-balanced freshness and softness. A perfect balance of elegance and power that is to expected from the finest Nebbiolos of Piemonte.

**Alcohol: 14-14.5%** 

**Serving Temperature:** Chilled 16-18° C (60-64° F)

## **Food Pairing**

Very complex meat-based courses and truffle-based dishes. This wine also highlights the taste of aged cheese.

### **Vinyard Notes**

Production Area: La Coste, Santo Stefano Belbo, Roero, Piemonte.

Elevation: 280 meters (920 feet) a.s.l.

**Exposure:** Full south.

Soil: Limestone - clayey with veins of sand.

Training System: Guyot.

### Winemaking Notes

Harvest: Hand harvested in the middle October.

**Aging:** Slavonian oak big barrels and then some months in bottle before release.



Cascina Ca' Rossa is located in Canale, in the heart of the Roero, once known for its fruit growing and which has now become one of the major wine production areas in Piedmont. The winery is synonymous with the untiring, generous Angelo Ferrio, whose contagious good spirits and cheerfulness infect all around him. He has built the estate's award-winning reputation on vineyard plots that are some of the best and most distinctive in the Roero DOCG. The Mompissano vineyard, a south-facing hillside of one and a half hectares of immaculately tended Nebbiolo vines. Mulassa, a Barbera vineyard, on the same hill. Audinaggio, a 60-year-old two-hectare vineyard with sandy soil in the Valmaggiorecru, and in the Santo Stefano a three-hectare property planted with Nebbiolo and Arneis Le Coste cru.