

“Scaretta” Roero D.O.C.G.

Vineyard

The calcareous soil has a southeast exposure

Grape Variety

100% Nebbiolo

Production

Winemaking follows criteria and practices aimed at conferring the best quality characteristics to the wine. The wine matures in the cellar for 18 to 24 months in French oak barrels. In July, a meticulous grape selection is carried out through thinning, with the aim of obtaining an even more refined product

Characteristics

This Roero wine has an inviting ruby red color, and its dry and warm taste is sometimes velvety but never intrusive

Pairings

The wine can be enjoyed throughout the meal but prefers significant pairings such as roasts, beef stews, game, truffle-based dishes, and long-aged cheeses

