



CA'ROME'

LANGHE DA PRUVE' DOC

Variety: Assembly of Nebbiolo and Barbera vine variety

Vineyard location and soil: Vineyards located in Barbaresco for the Nebbiolo and in Serralunga d'Alba for the Barbera. Average of clay and limestone with zinc, magnesium and manganese.

Vine density of 5,000 plants per hectare, 1.3 kg per vine.

Altitude: 290-350 meters (951-1,148 feet) above sea level

Tasting notes: Ruby red, with heightened aromas of rose and almond. Good body with a delicate flavor. The two varieties complete each other, achieving perfect balance: Barbera gives color and acidity while Nebbiolo gives structure, tannins and elegance.

Vinification: Meticulously selected grapes are picked mid-October; the two varieties are vinified separately in stainless steel tanks at a controlled temperature. Vinification lasts 15 days for Nebbiolo and 8 days for Barbera at a maximum temperature of 30 °C (86 °F). The wines are then transferred to barrique and Slavonian oak casks. After 6 months, the wines are blended and left to age 18 months in barrique and Slavonian oak barrels; once bottled, it ages 12 months.

Alcohol content: 14% alcohol by vol.



Azienda Agricola Ca' Rome'

Strada Rabajà, 86/88

12050 BARBARESCO (CN)

Tel. +39.0173.635126 - Fax +39.0173.635175

Mail: info@carome.com

Web: www.carome.com