

Tumlin DOCG

Roero / Nebbiolo



Tasting Notes

After 18 months' ageing in wooden barrels, the Roero takes on a brilliant ruby red colour and progressively displays garnet undertones with ageing. The scent, soft and fragrant at first, becomes ethereal over time.

The taste is dry, harmonious, with good persistence and hints of violet, raspberry, blackberry and almond.

Serving

Best served at a temperature of around 18°C. This red wine goes well with fondue, pasta dishes (especially risotti) and red meats.

ITALY - RED

TUM