



COME AND SEE US:

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Grape varieties

100% Nebbiolo of vineyards over 50 years old

Origin

Italy, Piedmont, Barbaresco, Barbaresco

Soil

very calcareous marls

Vinification

manual harvest, alcoholic fermentation with autochthonous yeasts in open oak tanks for 10 days, post-fermentative maceration of 70-90 days sinking the hat

Ageing

5 years in large capacity old oak fudres

Characteristics

Red, Biodynamic, Still, Intense and structured

Properties

Alcohol: 13,5 %, Residual sugar: <2 g/l



ROAGNA BARBARESCO MONTEFICO VV

ROAGNA, Barbaresco, Barbaresco

2013

30203

75 CL