

## CAREMA ETICHETTA BIANCA - MAGNUM

Piemonte, Italy

Ferrando



[www.ferrandovini.it](http://www.ferrandovini.it)

### Method & Production

The Nebbiolo grapes are harvested around the 20th of October, fermented in steel tanks at a controlled temperature, with a grape maceration of about ten days. Refinement lasts 36 months, following the production disciplinary protocol, 30 months of which in oak barrels.

### Tasting Notes

Garnet red, it barely is crossed by light rays. The bouquet has spicy, fruity notes; fine and delicate aromas of dried flowers and roses. On the palate it has a pleasant tannic mouthfeel and good warmth deriving from the alcohol.

### Food Matching

An excellent match with red meat, pot roast, venison, mature cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
FE0718	Carema Etichetta Bianca - Magnum	Nebbiolo	2018	13.5%	Cork	6X1.5lt	No	No	Yes	No