



CAREMA SELEZIONE

Piemonte, Italy

Produttori del Carema

www.caremadoc.it

Method & Production

A selection of the grapes for the Carema Riserva wine, 2 years in large oak barrels plus 10 months in french oak barriques, second pass. Long macerations on the skins, around 30 days.

Tasting Notes

Rather intense ruby red with tinges of garnet. Hints of vanilla, chestnut jam, cocoa, coffee grounds and tobacco. Well structured.

Food Matching

Game dishes

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PC0716	Carema Selezione	Nebbiolo	2016	13.5%	Cork	6X0.75lt	No	No	No	No