



## CAREMA SELEZIONE

Piemonte, Italy

Produttori del Carema

[www.caremadoc.it](http://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
<b>Red Wine</b>										
PC0716	Carema Selezione	Nebbiolo	2016	13.5%	Cork	6X0.75lt	No	No	No	No