

PODERI MORETTI OCCHETTI® - ROERO D.O.C. NEBBIOLO

TYPE: red wine

VARIETY: Nebbiolo

VINEYARDS: Occhetti®

VINIFICATION: traditional fermentation in stainless steel tanks with about 15 days of maceration

AGEING: 20 months in big oak barrels and French oak barriques

BOTTLE REFINEMENT: 6 months with controlled temperature

The nose is perfumed, opulent, revealing notes of strawberries, raspberries, red cherries, cranberries, barberry and rose. The palate is round and smooth with silky, polished, voluptuous tannins, refreshing acidity and perfect balance between the ripe red fruits, red tea, floral notes and powerful structure. Long finish with nice freshness and juiciness.

