



BARBARESCO CHIARAMANTI DOCG

Variety: Nebbiolo 100%

Vineyard location and soil: Located in Barbaresco (Rio Sordo). Tortonian-Messinian soil, rich in very compact blue marl with elements like manganese, boron and zinc.

Altitude: 270-300 meters (885-984 feet) above sea level

Tasting notes: Intense garnet red. Complex aromas with notes of licorice. Velvety and full-flavored with a long finish.

Vinification: Maceration lasts 20 days at a temperature that never exceeds 30 °C (86 °F). Aged 20 months in 25-hl Slavonian oak barrels. A part ages in barrique. Further aged in bottle for at least 10 months.

Alcohol content: 14% alcohol by vol.



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