



CASA GRENGHE

San Damiano d'Asti



Roero Riserva

Denomination: Roero Riserva DOCG

Grape Variety: 100% Nebbiolo

Production Area: Piedmont, Roero

Aging: 32 months in 10 hl French oak barrels

Serving Temperature: 18°C (64°F)

Color: Displays an intense ruby red, enriched with elegant garnet reflections that highlight its maturity and depth. The brilliance of the color anticipates the complexity and structure of this characterful wine.

Aroma: Opens with an intense and complex bouquet, revealing evolved nuances from 32 months of aging in French oak barrels. Aromatic notes are balanced and refined, with hints of ripe red fruit, delicate spices, and subtle traces of tobacco and leather, typical of the Nebbiolo grape.

Palate: Full-bodied, structured, and harmonious. Well-integrated tannins provide elegance on the palate, while the finish is long and enveloping. The palate mirrors the aromatic subtleties perceived on the nose, concluding with a complex finish that emphasizes the personality and finesse of this Roero Riserva.

Food Pairing: Ideal with red meats, game, and aged cheeses. Perfect for rich, substantial dishes that enhance the wine's structure and refinement, allowing it to take center stage at the table.

Additional Notes: Roero Riserva – Badola represents the noblest expression of Nebbiolo from Roero, offering complexity, finesse, and longevity through careful aging. Serve in large glasses to allow the bouquet to fully develop.

Fine Wines of Monferrato