



Roero Riserva Ròche d'Ampsèj

Varietal: Nebbiolo 100%

Production: 5.000 bottles

Soil: Single vineyard "Roche d'Ampsej", 25% fine sand, 42% coarse sand, 29% silt, 5% clay

Exposure and altitude: from East to Southwest – 315-280 meters above sea level

Harvest: manual, beginning middle October

Training system: vertical trellised

Pruning: Guyot

Planting density: 5000 plants/ha

Yield: 40 hl/ha

Vinification: 50% in stainless steel vats for 10-12 days of maceration and 50% in 6HL wooden barrels for 45/60 days of maceration

Aging: 6HL barrels and french barrique for 18 months; 2 years in bottle

Serving temperature: 18/20°



Azienda Agricola Matteo Correggia di Costa Ornella

Via Santo Stefano Roero, 124 - 12043 Canale d'Alba (CN) - Tel. +39 0173 978009 Fax +39 0173 959849
cantina@matteocorreggia.com - www.matteocorreggia.com