



**ROSSO PIEMONTE "CAVAZUCCHI" -
COLOMBERA & GARELLA**

Vinification: Vinification is done traditionally without temperature control, using pump-overs and délestage for gentle extraction. After spontaneous malolactic fermentation, the wine ages for three years - two years in large barrels and one in concrete, allowing it to mature and settle.

Tasting note: This deep ruby-red wine offers an aromatic profile featuring notes of dark cherries, dried flowers, crushed stones, and a subtle hint of smoke and tar. On the palate, it is firm and rich in tannins, while still being elegantly lifted by high acidity and precise minerality. This combination keeps the wine lively and balanced, culminating in a long, satisfying finish.

Producer	Colombera & Garella
Country	Italy
Region	Piemonte
Appellation	Rosso Piemonte
Grape Variety	Nebbiolo, Croatina, Vespolina
Vintage	2019
Barrel	Concrete, 24 Months
Alcohol Content	13%
Organic & Biodynamic	Sustainable Quality
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pork, Poultry, Veal, Vegetable Dishes, White Meats, Cured Meat