



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

Vinification: The grapes are hand-harvested and fermented spontaneously without temperature control. They are then aged for 24 months. For the first ten months, each grape variety is matured separately in used oak barrels. After this period, the varieties are blended and spend the remaining maturation time in concrete tanks.

Tasting note: A light ruby red wine with a vibrant aroma, featuring red berries, violets, dried herbs, and a hint of pepper. The taste is juicy and sleek, with beautiful acidity, light tannins, and a refreshing, stony finish.

Producer	Colombera & Garella
Country	Italy
Region	Piemonte
Appellation	Rosso Piemonte
Grape Variety	Nebbiolo, Croatina, Vespolina
Vintage	2023
Barrel	Concrete, 10 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