



## ROSSO NOBILE “LA DOGARESSA”

This is an intense red wine obtained from the native Raboso grape. The harvest is done by hand and delayed to obtain a wine with a more intense, decisive and structured body. It eventually is decanted into new and used barriques for several months. The result is a full-bodied, very harmonious wine of a deep ruby red colour with garnet reflections. The wide and full bouquet is reminiscent of morello cherry, blackberry and plum: a hint of aromatic herbs and the proverbial note of flint give the wine a serious expression to which the oak has lent the slightest touch of vanilla. On the palate it is dry, austere, savoury, rather acidulous and tannic.



### RECOMMENDED COMBINATIONS

It is a perfect wine to combine with roasts, noble poultry, feathered game, stewed red meats, mixed boiled meats and medium aged cheeses. It is recommended you uncork the bottle a few hours before serving.

SERVING TEMPERATURE: 18-20° C