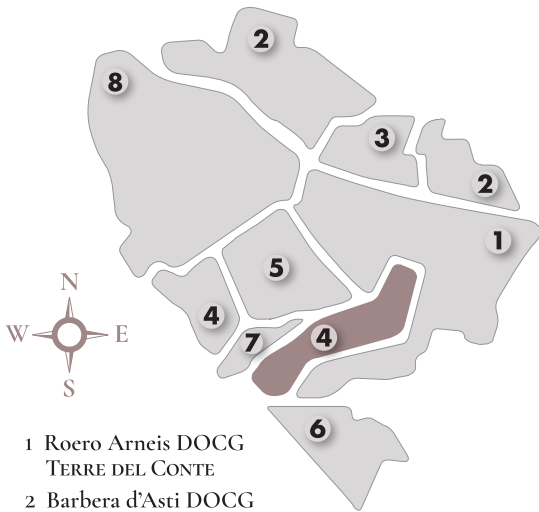




# TENUTA LARAMÈ



- 1 Roero Arneis DOCG TERRE DEL CONTE
- 2 Barbera d'Asti DOCG
- 3 Piemonte DOC Bonarda
- 4 Roero DOCG Loreto (Nebbiolo) TUMLIN**
- 5 Barbera d'Alba DOC Superiore GARAVAGNA
- 6 Langhe DOC Favorita TERRE DEL SINDIC
- 7 Cisterna d'Asti DOC Superiore (Croatina) - SANTA LUCREZIA
- 8 EQUILIBRIO NATURA



## Winemaker Notes

A wine with great finesse, structure, elegance, and complexity. The aging potential is very interesting.

**Colour:** ruby red turning to garnet.

**Bouquet:** intense notes of withered roses and violets, raspberry, blackberry, and almond, followed by spicy hints of cinnamon, nutmeg, tobacco, and lightly toasted hints.

**Taste:** warm, full, and persistent with spicy and balsamic notes.

**Serving temperature:** 18/20°C

**Food pairings:** Fondue, risotto, meat-stuffed pasta such as ravioli al pin, stew, gnocchi with Castelmagno cheese, roasted red meats, hard cheeses such as aged Bra "duro".

**Alcohol by volume:** 14%

**Extract:** 28 g/l

**Aging potential:** Excellent within 8 years following harvest.



## TUMLIN

### Roero

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### Loreto

### Vintage

2022

An exceptional vintage in terms of earliness and quality. The dry, hot weather led the vines to self-regulate, reducing bunch size while increasing concentration. Grapes were harvested by early October, healthy, compact, and rich in sugars. The 2022 wines are intense, expressive, and surprisingly balanced, thanks to the vineyard's extraordinary adaptability and resilience in facing extreme conditions.

### Grape Variety

100% Nebbiolo.

### Vineyard

The southernmost vineyard of the estate, purchased in 1948 by Nonno Tumlin.

**Cultivation system:** espalier cultivation - guyot pruning.

**Hectares:** 3,9

**Bottles produced:** 25,000

**Soil:** sandy and clayey.

*Vineyards certified organic by Valoritalia.*

### Winemaking

#### Fermentation

**Containers:** stainless steel, temperature-controlled tanks.

**Temperature:** 28/30°C

**Duration:** 10/12 day; "submerged cap" for 15 days.

#### Aging

in 25-hl Slavonian oak barrels.

