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

Consorzio Tutela Roero · Vegan · Valoritalia · Sustainable Winery 3E Equalitas



Tumlin

Roero

Denominazione di Origine Controllata e Garantita

Loreto

Vintage

2023

A particularly challenging vintage, marked by high humidity from late spring through early summer, resulting in significant fungal pressure in the vineyards. This was followed by around ten days of intense heat, with temperatures exceeding 40°C, causing sunburn and partial shrivelling of the grapes and slowing down ripening. Harvest therefore continued until the end of October. The wines show a more delicate and balanced profile, with moderate structure, gentle tannins and pleasant drinkability.

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.

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 ravoli al plin, 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.

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