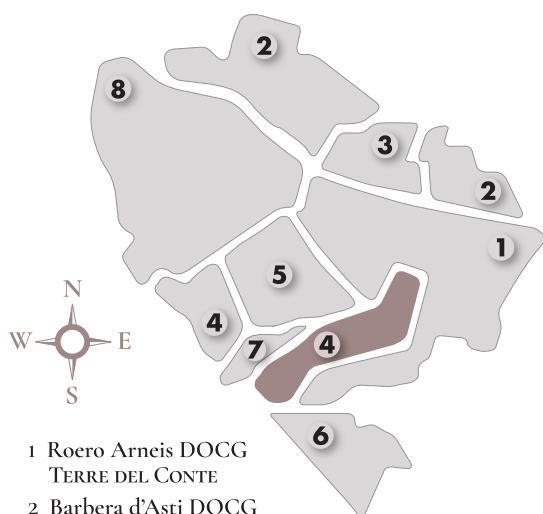




## TENUTA LARAMÈ



- 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 roasted 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 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.



## TUMLIN

### Roero

DENOMINAZIONE DI ORIGINE CONTROLLATA  
E GARANTITA

### Loreto

### Vintage 2018

The winter was long and cold, with abundant rainfall that lasted until the end of spring. The optimal climatic conditions led to uniform germination and regular flowering and fruit set, giving us generous yields. The initially cool summer witnessed a rise in temperatures from mid-July onwards, bringing the grapes to perfect ripeness, without causing early harvest. The ideal level of acidity donated us harmonious wines. The dry weather of early October facilitated the harvest of the reds.

### 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

**Yield per hectares:** 48 hl

**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

24 months in 25-hl Slavonian oak barrels.

