

Wine name:

- **Cardin 2013**

Appellation:

- Red Table Wine

Production area:

- Costigliole d'Asti.

Vineyard:

- Variety:
Barbera 85%, Nebbiolo 15%.
- The vineyard producing this wine has a west exposure. The soil is of medium structure.
- The vine average between 40 to 70 year old.



Yield per hectare:

- Around 6 tons per hectar, corresponding to around 40 hl

Vinification:

- Selection of grapes harvested in small chests between 10 and 20 of October.
- Soft crushing and destemming.
- Skin contact (fermentation + maceration) up to 60/70 days.
- End of alcoolic fermentation and malolactic fermentation in concret tanks.

Ageing:

- 3 years in wooden casks.

Bottle ageing:

- Bottling in August 2016 and in bottles until the beginning of 2022.

Analytical data:

- Alcohol: 15,31 % vol.
- Total acidity: 5.15 g/l
- Total SO2: <10 mg/l

Suggestion for consumption:

- With food, main courses, cheeses, or as meditation wine.
- Serving temperature: around 16 to 18°C.
- It is suggested to open the bottle a few hours before and pour it into a carafe.