

Wine name:

- **Piva 2016**

Appellation:

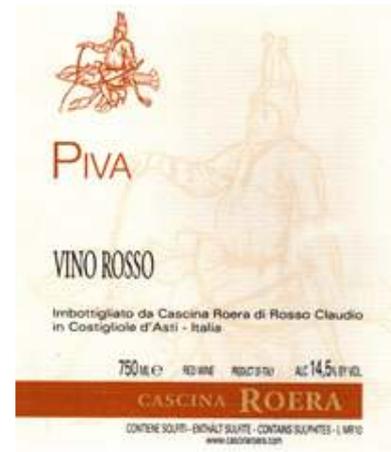
- Vino Rosso

Production area:

- Costigliole d'Asti.

Vineyard:

- Variety: Nebbiolo
- The vineyard producing to this wine has a west exposure on a soil of medium texture.
- Average age of the vines : about 20 years old.



Yield per hectare:

- Around 5 tons corresponding to around 35 hl.

Vinification:

- Harvest in small chest mid of October
- Soft crushing with a roller destemer crusher.
- Skin contact (fermentation + maceration) about 24 days.
- End of alcoholic fermentation and malolactic fermentation in concrete tanks.

Ageing:

- Two years in wooden cask.

Bottle ageing:

- In bottle for 30/36 months.

Analytical data:

- Alcohol: 15.17°
- Total acidity: 5.40 g/l
- Total SO2 : 6 mg/l

Suggestion for consumption:

- With first and main courses, chestnuts cake or alone.
- Serving temperature: around 18°C.
- If possible open the bottle a few hours before and pour into a carafe.