

- Wine name:** • **Piva 2018**
- 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 25 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 36 months.
- Analytical data:** • Alcohol: 15.17°
 • Total acidity: 5.40 g/l
 • Total SO2 : 8 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.

