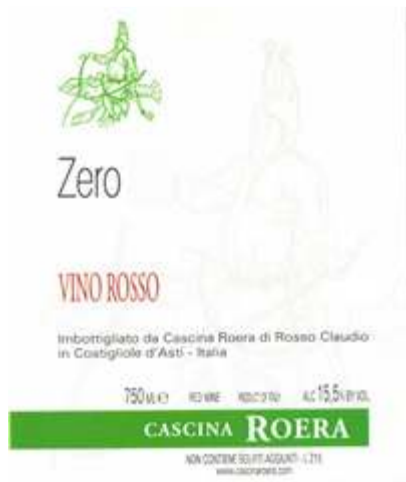


<b>Wine name:</b>	<ul style="list-style-type: none"> <li>• <b>Zero 2020</b></li> </ul>	
<b>Appellation:</b>	<ul style="list-style-type: none"> <li>• Vino Rosso</li> </ul>	
<b>Production area:</b>	<ul style="list-style-type: none"> <li>• Costigliole d'Asti.</li> </ul>	
<b>Vineyard:</b>	<ul style="list-style-type: none"> <li>• Barbera single variety. The grapes that produced this wine were harvested in a young vineyard about 10 years old, with a careful selection of the grapes.</li> </ul>	
<b>Yield per hectare:</b>	<ul style="list-style-type: none"> <li>• Around 7 tons corresponding to around 45 hl.</li> </ul>	
<b>Vinification Ageing:</b>	<ul style="list-style-type: none"> <li>• Harvest in end of September (in box) Soft crushing with a roller destemer crusher. Skin contact (fermentation + maceration) for about 40 days in cement tank. The malolactic fermentation takes place in cement vats before racking. After racking the wine stayed in cement vats until the bottling that was carried out at the end of July 2022.</li> </ul>	
<b>Bottle ageing:</b>	<ul style="list-style-type: none"> <li>• In bottle for at least 12 months.</li> </ul>	
<b>Analytical data:</b>	<ul style="list-style-type: none"> <li>• Alcohol: 15.77° vol.</li> <li>• Total acidity: 6.20 g/l</li> <li>• Total SO2 : &lt; 5</li> </ul>	
<b>Sulfur:</b>	<ul style="list-style-type: none"> <li>• There has been no addition of sulfur at all stages, including the bottling.</li> </ul>	
<b>Suggestion for consumption:</b>	<ul style="list-style-type: none"> <li>• Ideal with meat's starters, first and second courses. It matches very well with "bollito" (boiled meat), pasta "taglierini" with meat sauce, agnolotti "del plin" (typical Piedmontese first course) with meat sauce, boiled lamb or porc meat or fermented cheeses.</li> <li>• Serving temperature: around 16°C.</li> <li>• If possible open the bottle a few hours before and pour into a carafe.</li> </ul>	