

Wine name:

• **Cardin 2010/2011**

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 25 to 65 year old.



Yield per hectare:

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

Vinification:

- Selection of grapes harvested in small chests between 15 and 20 of October.
- Soft crushing and destemming.
- Skin contact (fermentation + maceration) up to 60/70 days.
- End of alcoholic fermentation and malolactic fermentation in concret tanks.

Ageing:

- 3 years in wooden casks.

Bottle ageing:

- In bottle for around 18 / 24 months.

Analytical data:

- Alcohol: 15 % vol. 2010 - more than 16% 2011
- Total acidity: 5.5 g/l 2010 - 6.2 g/l 2011
- Total SO2: <5 mg/l 2011
- Total SO2: 9 mg/l 2010

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.