

**Wine name:**

- **Cardin 2012**

**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 alcoholic fermentation and malolactic fermentation in concret tanks.

**Ageing:**

- 3 years in wooden casks.

**Bottle ageing:**

- In bottle for around 36 months.

**Analytical data:**

- Alcohol: 15,76 % vol.
- Total acidity: 5.6 g/l
- Total SO2: 9 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.