

Wine name:

- **Cardin
2015**

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 80 year old.



Cardin 2015 is out with a label chosen by "Winebar Ona" (Gent) to celebrate the 50° wine bar's anniversary

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:

- 2 years in wooden casks.

Bottle ageing:

- In bottle for around 36 months.

Analytical data:

- Alcohol: 15,546 % vol.
- Total acidity: 6 g/l
- Total SO2: 8 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.