## Wine name:

## . Cardin 2015

Appellation:	•	Red Table Wine
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Production area:

Vineyard:

- Costigliole d'Asti.
- 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.



VINO ROSSO CARDIN 2015 PRODOTIOE IMBOTIGLIATO DA/ESTATE BOTILED BY CASOMARDERAD (ROSSO CLAUDIO COSTEDUCE D/XR1-TALY www.canohanoora.com L'etichetta é declicata ad Ona & Arrie per il 5° anniversario del WINEBAR ONA, GHENT

PRODUCT OF ITALY PRODUCT OF ITALY PRODOTTO IN ITALIA TOTAL SULPHUROUS DIOXICE 8mg. 750 ML↔ FED WINE LC15 ALC 15,5% EY/VOL

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

Yield per hectare:	<ul> <li>Around 6 tons per hectar, corresponding to around 40 hl</li> </ul>
Vinification:	<ul> <li>Selection of grapes harvested in small chests between 10 and 20 of October.</li> <li>Soft crushing and destemming.</li> <li>Skin contact (fermentation + maceration) up to 60/70 days.</li> <li>End of alcoolic fermentation and malolactic fermentation in concret tanks.</li> </ul>
Ageing:	2 years in wooden casks.
Bottle ageing:	In bottle for around 36 months.
Analytical	• Alcohol: 15,546 % vol.
data:	Total acidity: 6 g/l
	Total SO2: 8 mg/l
Suggestion for consumption:	<ul> <li>With food, main courses, cheeses, or as meditation wine.</li> <li>Serving temperature: around 16 to 18°C.</li> <li>It is suggested to open the bottle a few hours before and pour it into a carafe.</li> </ul>