

- Wine name:** • **Piva 2011**
- Appellation:** • Vino Rosso
- Production area:** • Costigliole d'Asti.
- Vineyard:** • Variety: Nebbiolo
• The vineyard producing to this wine has a west exposure on a soil of medium texture.
• Average age of the vines : about 15/20 years old.
- Yield per hectare:** • Around 5 tons corresponding to around 35 hl.
- Vinification:** • Harvest in small chest at the end of October
• Soft crushing with a roller destemer crusher.
• Skin contact (fermentation + maceration) about 60 days.
• End of alcoholic fermentation and malolactic fermentation in concrete tanks.
- Ageing:** • Three years in wooden cask.
- Bottle ageing:** • In bottle for 30/36 months.
- Analytical data:** • Alcohol: 16.‰
• Total acidity: 5.5 g/l
• Total SO₂ : < 5 mg/l
- Suggestion for consumption:** • With first and main courses, chestnuts cake or alone.
• Serving temperature: around 18°C.
• If possible open the bottle a few hours before and pour into a carafe.

