Wine name: Piva 2012

Appellation: • Vino Rosso

Production area:

Costigliole d'Asti.

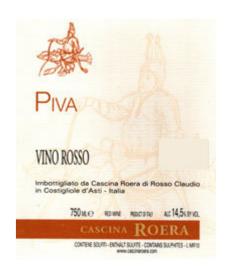
Vineyard:

Variety: Nebbiolo

 The vineyard producing to this wine has a west exposure on a soil of medium texture.

Average age of the vines : about

20/25 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: 14.86%°Total acidity: 5.5 g/lTotal SO2 : 11 mg/l

Suggestion

With first and main courses, chestnuts cake or alone.

for

Serving temperature: around 18°C.

consumption:

If possible open the bottle a few hours before and pour into a

carafe.