

**Nome del Vino:**

- **La Pivetta 2018**

**Denominazione:**

- Red wine

**Zona di produzione:**

- Costigliole d'Asti.

**Vigneto:**

- Freisa 100%
- The vineyards that give rise to this wine are exposed to the west on medium-textured soil.
- The age of the vineyard is 25 years.



**Resa per ettaro:**

- About 75 quintals, equal to about 50 hectoliters.

**Vinificazione e invecchiamento:**

- Selection of grapes harvested in the first decade of October.
- Soft pressing with a roller destemer.
- Contact with the peel (fermentation + maceration) for about 30 days.
- Fine alcoholic fermentation and malolactic fermentation in a cement vat.

**Affinamento:**

- One year in little used oak barrel.

**Dati analitici:**

- Alcohol content: 14.71°
- Total acidity: 5.5 g /
- Total sulfur 13 mg / l

**Cosigli per il consumo:**

- With appetizers or simply paired with snacks or "merende sinoire".
- Serving temperature: about 16 ° C.
- If possible, open the bottle a few hours before and decant it.