

Wine name:

• **Zero16**

Appellation:

• Vino Rosso

Production area:

• Costigliole d'Asti.

Vineyard:

• Barbera single variety.
The grapes that produced this wine were harvested in a young vineyard about 10 years old, with a careful selection of the grapes.



Yield per hectare:

• Around 7 tons corresponding to around 45 hl.

Vinification Ageing:

• Harvest in end of September (in box)
Soft crushing with a roller destemmer crusher.
Skin contact (fermentation + maceration) for about 60 days in cement tank.
The malolactic fermentation takes place in cement vats before racking. After racking the wine he was transferred to a 24hl wooden casks where he eventually finished the alcoholic fermentation in next summer. The bottling was carried out in August 20197.

Bottle ageing:

• In bottle for at least 6 months.

Analytical data:

• Alcohol: 15.62° vol.
• Total acidity: 5.70 g/l

Sulfur:

• There has been no addition of sulfur at all stages, including the bottling.

Suggestion for consumption:

• Ideal with meat's starters, first and second courses. It matches very well with "bollito" (boiled meat), pasta "tagliarini" with meat sauce, agnolotti "del plin" (typical Piedmontese first course) with meat sauce, boiled lamb or porc meat or fermented cheeses.
• Serving temperature: around 16°C.
• If possible open the bottle a few hours before and pour into a carafe.