

Wine name:

• **Zero18**

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 9 years old, with a careful selection of the grapes.



Yield per hectare:

• Around 80 tons corresponding to around 55 hl.

Vinification Ageing:

• Harvest on 20 of September (in box)
Soft crushing with a roller destemer crusher.
Skin contact (fermentation + maceration) for about 60 days in concrete tank.
followed by malolactic fermentation. After racking, the wine was aged in a concrete tank until the following summer.
Bottling took place in August 2019 and 3300 bottles were produced.

Bottle ageing:

• In bottle for at least 12 months.

Analytical data:

• Alcohol: 15.55° vol.
• Total acidity: 5.80 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 "tagliolini" 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.