MOLSINO 2009

Variety:	100% Nebbiolo
Vineyards:	Molsino 350-420m a.s.l. 10ha area; a selection of the best grapes
Date of harvest:	13-14 October
Vinification:	gentle destemming and crushing, fermentation in truncated conical oak vats and cement vats at room temperature
Maceration:	minimum 20 days following alcoholic fermentation in truncated conical oak vats and cement
Malolactic fermentation:	following completion of alcoholic fermentation, in cement vats
Ageing:	minimum 5 years in wood of capacities varying from 10 to 20 hL; short period in cement; one final year of bottle ageing
Production yield:	4,600 bottles
Alcohol content:	13.5% vol.
Total acidity:	5.3g/L
pH:	3.6
Extracts:	27.8g/L
Food pairing:	risotto, red meats, roasts, game, aged cheeses
Serving temperature:	18°C