



Variety:	100% Nebbiolo
Vineyards:	Nebbiolo grapes come from vineyards situated in the commune of Fara, apt to Fara D.O.C. wine
Date of harvest:	26 - 28 September 2015
Vinification:	gentle destemming and crushing
Maceration:	minimum 8 days in stainless steel vats at controlled temperatures following the completion of alcoholic fermentation
Malolactic fermentation:	following alcoholic fermentation, in stainless steel vats
Ageing:	6 months in cement vats
Production yield:	15.000 bottles
Alcohol content:	13% vol.
Total acidity:	5 g/l
pH:	3.54
Extracts:	24.3 g/l
Food pairing:	pasta and rice main courses, red meats, medium-aged cheeses
Serving temperature:	14°C