



sorPasso

VITICOLTORI EROICI®



**Vineyards:**

Grapes: Nebbiolo 85%, Ner d'Ala and Neretto 15%

Name: Canavese DOC

Vintage: 2015

Vineyards: Carema

Altitude: From 350 mt to 700 mt a.s.l

Type of cultivation: Horizontal pergola (70%),  
espalier (30%)

Age of the grapevine: 40% 2-10 years, 50% 40-50 years,  
10% 70 years

Kind of cultivation: Biological without certification. In  
difficult years integrated production

Process: 100% by hand

**Winery:**

Fermentation: With steel fermentation foot, without  
temperature control

Maceration: 2 months

Aging: 4 months in inox, 2 years in used cask (barrique  
30% and tonneaux 70%)

Bottling: Without clarification, without filtration

Closing: Closure with natural cap, controlled one by one

**Winery:**

Alcohol: 14% By Vol

Total acidity: 5.9 g/L

pH: 3.46

Total sulfur: 48mg/L

Residual sugar: 0