



**Vineyards:**

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

Name: Carema DOC

Vintage: 2016

Vineyards: Carema

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

Type of cultivation: Pergola, espalier

Age of the grapevine: From 2 to 70 years

Process: 100% by hand

**Winery:**

Fermentation: With steel fermentation foot, without temperature control

Maceration: 3 months

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

Bottling: Without clarification, without filtration

Closing: Closure with natural cap, controlled one by one

**Wine:**

Alcohol: 14% By vol

Total acidity: 6.1 g/L

pH: 3.43

Total sulfur: 58mg/L

Residual sugar: 0