



**Vineyards:**

Grapes: Nebbiolo 95% ( Picotendro clones 308, 415, 182), Ner d'Ala and Neretto

Name: Carema DOC Vigne Alte

Vineyards: Airale (Calunnie)

Altitude: From 450 mt to 500 mt a.s.l.

Type of cultivation: Pergola (topia)

Age of the grapevine: From 2 to 70 years

Process: 100% by hand

**Winery:**

Fermentation: With steel fermentation foot

Maceration: 40 days. Part with submerged cap. Part of the whole grape

Aging: 4 months in inox, 12 months in used cask (barrique and tonneaux), part in ceramic

Bottling: Without clarification, without filtration

Closing: Closure with natural cork, controlled one by one and diam 30

**Wine:**

Alcohol: 13% By Vol (+/- 0.5%)

Total acidity: 6.5 g/L (+/-0.5g/L)

pH: 3.40 (+/- 0.1)

Total sulfur: < 80 mg/L

Residual sugar: 0