



VITICOLTORI EROICI®



Vineyards:

Grapes: Nebbiolo 95% (Picotendro clones 308, 415, 423), Ner d'Ala and Neretto

Name: Carema DOC

Vineyards: Carema (Siei, Neirere, Runchet, Airale)

Altitude: From 350 mt to 500 mt a.s.l.

Type of cultivation: Pergola (topia) and espalier

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

Aging: 4 months in inox, 15 months in used cask (barrique and tonneaux)

Bottling: Without clarification, without filtration

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

Wine:

Alcohol: 13.5% By Vol (+/- 0.5%)

Total acidity: 6 g/L (+/-0.5g/L)

pH: 3.50 (+/- 0.1)

Total sulfur: < 80 mg/L

Residual sugar: 0