

Nome del Vino:

- **La Pivetta 2020**

Denominazione:

- Red wine

Zona di produzione:

- Costigliole d'Asti.

Vigneto:

- Freisa 100%
- The vineyards that give rise to this wine are exposed to the west on medium-textured soil.
- The age of the vineyard is 25 years.



Resa per ettaro:

- About 75 quintals, equal to about 50 hectoliters.

Vinificazione e invecchiamento:

- Selection of grapes harvested in the first decade of October.
- Soft pressing with a roller destemer.
- Contact with the peel (fermentation + maceration) for about 30 days.
- Fine alcoholic fermentation and malolactic fermentation in a cement vat.

Affinamento:

- One year in little used tonneau barrel.

Dati analitici:

- Alcohol content: 14.20°
- Total acidity: 5.4 g /
- Total sulfur < 10 mg / l

Cosigli per il consumo:

- With appetizers or simply paired with snacks or "merende sinoire".
- Serving temperature: about 16 ° C.
- If possible, open the bottle a few hours before and decant it.