



## ***Le PIANELLE***

### **Coste della Sesia rosso “al Forte” DOC 2016**

*Varieties: Nebbiolo 70%, Croatina 20% and Vespolina 10%*

*Soil: Acidic pH (4,4-4,6) soil composed by vulcanic originated porfiric sand with a red/orange color.*

*Harvest: October the 3rd and the 12th, 2016*

*Average yeld per vine: 0,9 kg*

*Aging:18 months in oak truncated vat*

*Bottling on September the 13th, 2018*

*Total production: 3.435 bts (0,75 l)*

*Analytical data*

*Alcohol 13,79% vol*

*Total acidity (in tartaric acid): 5,73 g/l*