



Le PIANELLE

Coste della Sesia rosso “al Forte” DOC 2019

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 4th to October the 18th, 2019

Average yeld per vine: 0,9 kg

Aging:18 months in oak truncated vat

Bottling on September the 4th, 2021

Total production: 4.433 bts (0,75 l)

Analytical data

Alcohol 13,45% vol

Total acidity (in tartaric acid): 5,40 g/l