



Le PIANELLE

Coste della Sesia rosso “al Forte” DOC 2021

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 12th 18th and 20th, 2021

Average yeld per vine: 0,9 kg

Aging: 18 months in oak truncated vat

Bottling on September the 7th, 2023

Total production: 2.393 bts (0,75 l)

Analytical data

Alcohol 13,62% vol

Total acidity (in tartaric acid): 5,60 g/l