



CASTLENG

Coste della Sesia Nebbiolo D.O.C. - 2014

Coste della Sesia Nebbiolo DOC 2014 derives from Nebbiolo grapes grown on the hills of Castellengo. It is an elegant and fine structured red wine.

VINE: Nebbiolo 100%

AREA OF ORIGIN: Castellengo, Upper Piedmont - Cascina Preziosa

POSITION: South West

ALTITUDE: 350mtrs s.l.m.

TERRAIN: Marine sand pH acid, lime, clay

AREA: 1,5 hectares

PLANT DENSITY: 4500 plants per hectar

HARVESTING: manual in 10kg crates

WINE MAKING: natural fermentation with yeasts native to the land for 22 days then matured on the skins

REFINEMENT: 15 months in barrique used for the second time. 6 months in bottles

ALCHOLIC CONTENT: 13%

TOTAL ACIDITY: 5,79 g/l

DRY EXTRACT: 30,17 g/l

PROPENSITY AGEING: 10-15 years

