



Le PIANELLE

Coste della Sesia rosso “al Forte” DOC 2020

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: September the 24th to October the 4th, 2020

Average yeld per vine: 0,9 kg

Aging: 18 months in oak truncated vat

Bottling on September the 4th, 2022

Total production: 5.862 bts (0,75 l)

Analytical data

Alcohol 13,81% vol

Total acidity (in tartaric acid): 5,80 g/l