

# Centoundici

## Colline Novaresi d.o.c. - Nebbiolo

*Vendemmia 2012*



**Colour and Bouquet:** ruby red colour with shades of violet, with hints of flowers and red fruit with a particular aroma, the taste is fresh and harmonious with very mild tannins.

**Vine:** Nebbiolo Spanna 100% of which 70% clone NE 111 (rosè).

**Vineyard:** 4.500 sqm. Planted part in 2001 and part in 2003. Density of 5.000 plants/hectare. Exposure south - South/East, altitude 300 metres above sea level. Sandy melted ground .

**Pruning:** Guyot.

**Yield:** for the 2012 harvest the yield per hectare has been of 6,9 tons and the yield grape-wine of 64%.

**Wine-making:** 48 hours of cold maceration at 10°, fermentation in steel tanks at constant temperature of 21°, with a maceration of three days with two delestage daily on his own marc, then four days on fresh Barbera marc and malolactic fermentation in steel.

**Aging:** nine months in steel tanks.

**Date of bottling:** 8<sup>th</sup> august 2013

**Specifications:**

actual alcoholic strength of 13,40% v.

Total acidity of 5,36 g/l.

Total sulphur dioxide content of 43 mg/l.

**Production:** 2.660 750 ml. bottles.

**Serving temperature:** 16-18°

**Potential aging:** 10 years

**Lot. N. 13/220**

**Wines produced in our cellar are not filtered, therefore we recommend to decant as they may be present natural dregs.**



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