

Our wines

Vino Rosso 3 ACINI



Municipality of production: San Damiano d'Asti

Variety: 40% Barbera, 40% Merlot, 20% Nebbiolo

Exposition: South / South - West

Harvest: End of September, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: 70 quintals

Winemaking: Fermentation and maceration with skin contact for 10-12 days in stainless steel barrels, with controlled temperature

Ageing: 10 months in oak barrel - 8 months in bottle

Sensory characteristics: Blend of considerable importance and structure, which combines the fruity hints and the acidity of Barbera, the tannins, and the complex perfumes of Nebbiolo, and the significant body and colour of Merlot. Perfect with red meat and cheeses

Alcohol: 14%

Service temperature: 18-20 °C

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