

Our wines

Terre Alfieri Nebbiolo D.O.C.G.

Invecchiato in barrique



Municipality of production: San Damiano d'Asti

Variety: 100% Nebbiolo

Exposition: South/ South-West

Harvest: Beginning of October, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: 60 quintals

Winemaking: Fermentation and maceration with skin contact for 8-10 days in stainless steel barrels, with controlled temperature

Ageing: 10 months in oak barrel – 10 months in bottle

Sensory characteristics: Brilliant ruby red colour with orange hues; perfume with delicate spicy and floral scents; dry and pleasantly harmonious with silky tannin taste

Alcohol: 14,5%

Service temperature: 18-20 °C

FG

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