



LOCALITY: ITALY – Piedmont

APPELLATION: Langhe

GRAPE VARIETY: Nebbiolo

WINEMAKER: Francesco and Giacomo Vaira

VINEYARD: 0.5 ha. planted in 2012 over 60% clay, 25% limestone and 15% sand. From the hill of *San Ponzio*, near Barolo, from 100m elevation.

VITICULTURE: Organic (not certified). Guyot-Poussard pruning. Density of 4000 vines/ ha.

WINEMAKING: 10-20% whole cluster. Only free-run juice for this cuvée. 2-week fermentation over ambient yeasts *pie de cuve* style. Extraction by punch-downs. Complete malolactic conversion.

AGING: Racked and aged for 12 months in used barrels and barriques. Then bottled and aged for 6 additional months before release.

BOTTLING: Neither fined nor filtered.

