

Piandoro

D.O.C PIEMONTE



A meeting of Erbaluce and Renano Riesling, both from the terraced vineyards acquired in 2014 in the township of Brusnengo. Riesling, an unusual variety for Upper Piedmont, predominates in this blend with the lively and generous structure of Erbaluce.

VARIETIES: Erbaluce and Riesling Renano FIRST YEAR OF PRODUCTION: 2015

PRODUCTION ZONE: *Upper Piedmont, in the Sella vineyards*

situated in the township of Brusnengo

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 15 years

POSITION: terraced hillsides ORIENTATION: southwest

ELEVATION: 250-300 metres above sea level

TRAINING SYSTEM: classic guyot SOIL: loose, volcanic, pH-acid soil

HARVEST PERIOD: beginning of October

VINIFICATION

Destemming-crushing Pressing in bladder press Static settling of must

Inoculation and fermentation in stainless steel tanks at 18°C Repose and clarification in stainless steel tanks

MALOLACTIC FERMENTATION: not carried out ELEVAGE: six months in stainless steel tanks

POTENTIAL FOR AGEING: up to three years from harvest

