



Le Piane Maggiorina



CLASSIFICATION:

Vino Rosso.

GRAPE VARIETIES:

40% Nebbiolo, 40% Croatina, 5% Vespolina, 15% 9 other old grape varieties and also white grapes

GROWING LOCATION:

Boca and Prato Sesia, northern Piedmont, 1400-1480 ft a.s.l.

VINEYARD:

Vineyards between 20-80 years old. Surface 2 Ha.

CULTIVATION - HARVEST:

Trellising system "Maggiorina" and manual work as no machinery can enter in these vineyards. The grapes are harvested and fermented together (field blend). Yeld 5290 lb/acre.

MATURATION AND REFINEMENT:

Fermentation with the skins in stainless steel tanks with overpumping for 4-5 days. After pressing ripening in stainless steel tanks for one year.

TASTING NOTES:

Ruby red color. Roses, cherries, strawberries. Mineral and spicy on the palate with bright acidity and good tannins.

ALCOHOL CONTENT: 11.5 - 12.5% vol.

TOTAL ACIDITY: 5.3 - 5.5 g/l.

RECOMMENDED PAIRINGS: Pasta and ravioli with meat sauce. Red and white meat.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 15.000 bottles/year.



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