



Cascina Saria

Technical sheet BARBARESCO DOCG “*Colle del Gelso*” 2016

Classification: Denomination of Controlled and Guaranteed Origin
Type of wine: Red
First vintage of production : 1999
Location of vineyards: Neive, Langhe Area, Piedmont (Cn) Italy
Grapes: 100% Nebbiolo grapes
Year of planting: 1978
Altimetry: 350 mt
Soil: Calcareous and clayey
Exposure: Est
Yield per hectare: 7000 Kg
Shape of breeding: Simple Guyot
Density of system: 4.500 plants/hectare
Harvest period : Second week of October, hand-picked
Wine making: After the handpicked grapes are crushed and destemmed, the liquids and solids are left to macerate with selected yeasts. At the end of the fermentation and maceration, the wine undergoes malolactic fermentation and refinement in oak barrels for approximately 18 months. Finally, after racking, the wine is transferred to age in stainless steel tanks prior to bottling.
Duration of the fermentation: 8 days
Duration of the maceration: 15 days
Fermentation temperature : 22-28° C
Alcohol content: 14.5% Vol
Total acidity: 6.11 g/L
Dry extract: 27.2 gr./Lt
Age of bottling: March 2019
Age of maximum enjoyment: 3-12 years

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