



## **AZIENDA AGRICOLA ANTONIOLO**

### **Coste della Sesia doc Nebbiolo Juvenia**

**Wine name:** **JUVENIA**

**Denomination:** Coste della Sesia Nebbiolo

**Classification:** DOC

**Production area:** Gattinara

**Cru:** No

**Varietals and percentage:** Nebbiolo - 100%

**Soil type:** Sub-acid, vulcaninc (soils originating from an ancient glacier)

**Exposure:** South – South West

**altitude of the vineyards:** 200 – 250 meters

**Vinification:** Maceration on the skins for 12-15 days in inox tanks with natural fermentation, without added yeasts and without temperature control . Spontaneous malolactic fermentation . Maturation in steel tanks for 12 months and refined in bottle for at least 6 months

**Colour:** Ruby red tending towards garnet

**Nose:** Intense, fragrant, ripe red fruit, violet

**Flavour:** Pleasant, full, generous, quite soft, well structured, quite tannin

**Serving suggestions:** Risottos, white meats, fresh cheeses , fresh sausages but could be suitable for every dishes

**N. bottles per year:** 10.000

**Serving temperature:** 16-18°

**Alcohol %:** 13

**Dry extract g/l :** 28

**Acidity g/l :** 5.78

**Grape yield/hectare:** 60

**Vintage:** 2010