



Viticoltori dal 1914

MONFERRATO DOC NEBBIOLO SUPERIORE "SAN GOSSINO"



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey and tuffaceous

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot"

YIELD PER HECTARE: 90 quintals

GRAPES: 100% Nebbiolo

AVERAGE AGE OF VINES: 5/15 years

VINIFICATION AND AGEING: Selection and harvesting of the grapes, followed by a soft pressing. After 10 days of pumping over, we proceed with pressing. Ageing in wood storage in steel barrels lasts for about 6 months. Ageing in wood lasts for 12 months.

COLOR: Ruby red with garnet reflections.

FRAGRANCE: Intense, with notes of fruit, slightly spicy.

FLAVOUR: Soft, slightly tannic with the sweet notes of ageing in wood.

ALCOHOL CONTENT: 14%

TOTAL ACIDITY: 5.6 gr./l

RESIDUAL SUGARS: 1,5 gr

PAIRINGS: Cold cuts and medium-aged cheeses. First courses based on truffles, red and white meats.

SERVICE TEMPERATURE: 18-20°C

AWARDS

2023 THE MERANO WINEHUNTER AWARD > 90 PUNTI (ANNATA 2019)

2023 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2019)

2022 AIS VITAE > 3 VITI (ANNATA 2019)

2022 LUCA MARONI > 88 PUNTI (ANNATA 2019)

2022 DECANTER WORLD WINE AWARDS > 88 BRONZO (ANNATA 2019)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.