



Vineyards:

Grapes: Nebbiolo 85% min, Ner d'Ala and Neretto

Name: Carema DOC

Vineyards: Carema

Altitude: From 350 mt to 700 mt a.s.l.

Type of cultivation: Pergola, espalier

Age of the grapevine: From 2 to 70 years

Process: 100% by hand

Winery:

Fermentation: With steel fermentation foot, without temperature control

Maceration: 3 months

Aging: 4 months in inox, 2 years in used cask (barrique and tonneaux)

Bottling: Without clarification, without filtration

Closing: Closure with natural cap, controlled one by one

Wine:

Alcohol: 14% By vol

Total acidity: 6.1 g/L

pH: 3.43

Total sulfur: 58mg/L

Residual sugar: 0

Sorpasso ssa - via Chiussuma 24, 10010 Carema (TO) Italy - info@sorpassocarema.it - www.sorpassocarema.it

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Tavolo Vigneto

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Vineyards:

Name: Red Wine

Grapes: Unmentionable

Altitude: From 350 mt to 700 mt a.s.l

Type of cultivation: Pergola, espalier

Age of the grapevine: from 2 to 70 years old

Process: 100% by hand

Winery:

Fermentation: One week with 20% of total cluster, without temperature control

Maceration: 40/50 days

Aging: 6 months in inox, 6 months in used cask (barrique 30% and tonneaux 70%)

Bottling: Without clarification, without filtration

Closing: Closure with technical cap

Winery:

Alcohol: 13.5% By Vol

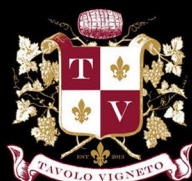
Total acidity: 6.3 g/L

Total sulfur: < 50mg/L

Residual sugar: 0

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