

Our wines

Terre Alfieri Nebbiolo D.O.C.G.



Municipality of production: San Damiano d'Asti

Variety: 100% Nebbiolo

Exposition: South/ South-West

Harvest: Beginning of October, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: 60 quintals

Winemaking: Fermentation and maceration with skin contact for 8-10 days in stainless steel barrels, with controlled temperature

Ageing: 6 months in stainless steel barrel – 6 months in bottle

Sensory characteristics: Light ruby red colour with faint orange hues with ageing; fruity and floral perfume; dry and lightly tannic taste. Perfect with red meat, game meat and aged cheeses

Alcohol: 14%

Service temperature: 18-20 °C

FG

FRANCO GIACINTO

Azienda Agricola Franco Giacinto
Fraz. Valmolina, 60/2
14015 San Damiano D'Asti (AT)

Michela – Cell. (+39) 342.0301703
Mail: info@cantinafrancogiacinto.it