



OSSONELLA

Made from CELLERINA grapes
VINO ROSSO

GRAPE: 100% Cellerina

Made from an historical and almost disappeared piedmontese variety. Rediscover thanks to the love and passion of Cantina di Tortona's winegrowers. Wine with cherry and ruby red color. Surprisingly spicy at the nose with hint of strawberry and raspberry. . Medium bodied and elegant red wine with smooth tannins well balanced by a fresh and lingering finish. This wine could have a good age potential. Serve at 16/18 C.

PRODUCTION AREA:

Tortona and Villa Romagnano

VINEYARD DETAILS:

South-East
around 300/400 mt on sea level.

SOIL:

Tortoniano
clayey and sandy with an arenaceous skeleton

TRAINING SYSTEM:

Guyot with eight buds per plant
4.800 vines per hectar.

WINEMAKING DETAILS::

Temperature controlled skins maceration for 2 weeks; aged for 12 months in concrete and stainless steel.
3 months in bottle before release.

