

**Az. Agr. Terralba**  
**La Vetta Moradella Vino**  
**Rosso**  
**Piedmont, Italy**

Moradella



Varietal	<b>Moradella</b>
Vintage	2012
Soil	Light clayey
Trellising	Guyot
Altitude	290 meters above sea level
Direction	West
Yield /hectare.	5500 vines/Ha., 70 Qa./Ha.
Viticulture	Total .6 Ha, manual harvest
Fermentation	Skins and juice are left in stainless steel vats for 48 hours at 4°C. Maceration and fermentation last 12 to 16 days. Once completed, 1 racking takes place before refining in stainless steel vats. Total production +/- 4000 bottles
Ageing	6 years
Residual Sugar	4-5 g/L
Acidity	5.9 g/L
Sulfites	