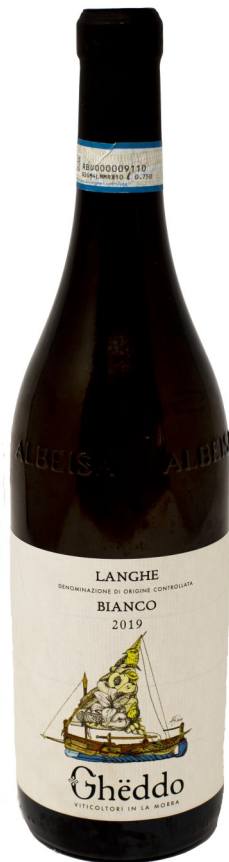


# Ghëddo

VITICOLTORI IN LA MORRA

TINAAR - VINO BIANCO 2021



**Territory:** Nascetta obtained from calcareous marl in the municipality of Novello(CN) ; Arneis obtained from sandy soils located in the Roero; Timorasso obtained from clayey and calcareous soils located in Carezzano (AL).

**Grape variety:** Arneis 33% - Nascetta 33% - Timorasso 33%.

**Viticulture :** manual management without the use of herbicides.

**Harvest:** the 2021 vintage had some heat peaks in July/ August but in general it was quite balanced and with good water supply in the soil, it allowed the plant a harmonious technological and aromatic maturation; Timorasso and Nascetta were harvested on September 13, Arneis on September 21 with hand harvesting in 20 kg crates.

**Yield:** 85 quintals per hectare.

**Grape yield in wine:** about 70%, for a wine yield of 60 hl per hectare.

**Vinification:** soft pressing in an inert environment, 24h maceration for Nascetta and Timorasso, alcoholic fermentation takes place in stainless steel barrels at a controlled temperature, alcoholic fermentation at a controlled temperature.

**Aging:** aging in sur lie steel barrels until the following September and subsequently in the bottle.