

SANDROfAY



La Faya

ALPI RETICHE

INDICAZIONE GEOGRAFICA TIPICA

VARIETY Merlot, Nebbiolo (Chiavennasca), Syrah.

TRELLIS FORM Guyot.

PRODUCTION AREA Carteria, La Faya vineyard. The vineyard is situated at 550 m asl in the west part of the municipality of Teglio, south exposure.

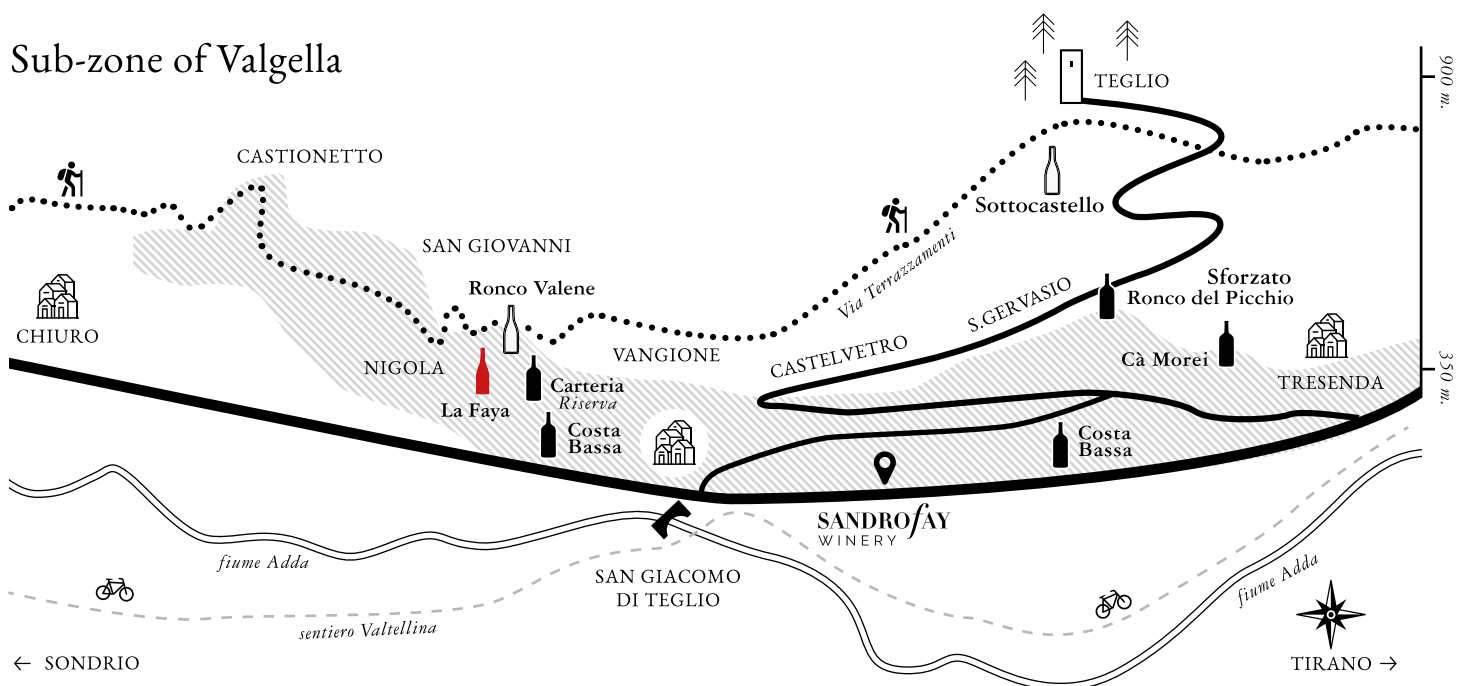
SOIL Sandy (70%), silty (20%) with an acid pH.

HARVEST Hl/Ha 40. The grapes are picked at the end of September and in the second half of October.

WINE MAKING Alcoholic fermentation in stainless steel tank for 2 weeks with maceration of 7 days. Malolactic fermentation and aging for 12 months in 500 lt oak barrels.

BOTTLE SIZE Bott. 0,75 lt.

Sub-zone of Valgella



THE SUB-ZONES OF NEBBIOLO

