

# TREBBIOLO ROSSO

It is the young wine from La Stoppa, produced with Barbera and Bonarda, adapted to the locale and everyday consumption. It testifies the tradition, linked to the local cuisine, plain and rich that prefers wines with a good acidity.

<b>Classification</b>	Red wine
<b>Grapes</b>	Barbera 60% and Bonarda 40%
<b>First year of production</b>	1988
<b>Agriculture</b>	Natural, with spontaneous grass without use of any herbicide neither pesticide. Treatment with copper and sulphur.
<b>Soil</b>	Clay - loam
<b>Age of the vineyard</b>	from 3 to 20 years
<b>Pruning</b>	Guyot and cord of Royat
<b>Density</b>	4000/6000 feet / ha
<b>Wine making</b>	Maceration for 20 days, use of native yeasts only.
<b>Ageing</b>	Stainless steel
<b>Production</b>	33.000 bottles