



## WINE SHEET

<b>WINERY</b>	<b>TORCHIO1953 DI ANDREA TORCHIO</b>	
<b>APPELLATION</b>	<b>NIZZA DOCG RISERVA</b>	
<b>WINE NAME</b>	<b>SANLUIS</b>	
<b>VINTAGE</b>	<b>2019</b>	
<b>Grape %:</b> BARBERA 100%	<b>% Alcol:</b> 14,5	
<b>Vinification:</b>  Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation.		
<b>Ageing:</b>  30 months in wood, of which 80% in tonneaux and 20% in oak barrels, followed by 12 months in the bottle.		
ORGANIC <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Other:		
<b>Number of bottles produced:</b>  1.000	<b>Price you sell: €</b>  35,00	

**Torchio1953 di Andrea Torchio**

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