

Tre Pile

Langhe Nebbiolo “Carlin” 2021

Type:	Red Still Wine
Ingredients:	Nebbiolo
Region/Subregion:	Piemonte, Langhe
Vegan?	Yes
Sustainable?	Yes
ABV:	14%
A closer look...	
Total Production:	300 cases
Vineyard:	2 vineyards, one in Bussia e and one higher in Torricella
Soil:	Clayley frank-marly
Age of Vines:	50% 1998; 50% 2010
Vineyard Size:	2 hectares
Climate:	The climate is continental, with an extended summer and autumn enabling the fickle Nebbiolo to achieve perfect ripeness.
Farming Methods:	They use farming methods respectful of the ecosystem, like guided grassing of the inter-rows, and they harvest by hand.
Fermentation Methods:	Grapes are destemmed and pressed, then the must macerates in steel tanks for about ten days at 28-29 °C. After malolactic fermentation, the wine ages in oak barrels for about eight months.
Winemaker:	Carlo Ghisolfi
Elveage:	8 months in big Slavonian oak barrells and 6 months in bottle
Fining/Filtration:	Very lightly filtered by cardboard pre-bottling
Residual Sugars:	0.2 g/l
Acidity:	6.1 g/l
SO2:	50 mg/l

All about this bottle

A blend by 2 vineyards, one in Bussia & one higher in Torricella. He's called "Carlin" because Carlo was the first to age Nebbiolo in big Slavonian oak Barrells for 8 months and this became the tradition for this elegant wine. Structured, perfumed, rightly tannic but also delicate. Tre Pile vineyards are located next to Poderi Aldo Conterno vineyards.

Tre Pile uses no chemicals in their farming and vinification. They also avoid sulfur and animal products.

