



Anthos



Varietal: 100% Brachetto

Production: 6.000 bottles

Soil: fine sand

Exposure and altitude: East-South / 280-250 m
above sea level

Harvest: manual, Mid September

Training system: vertical trellised

Pruning: Guyot

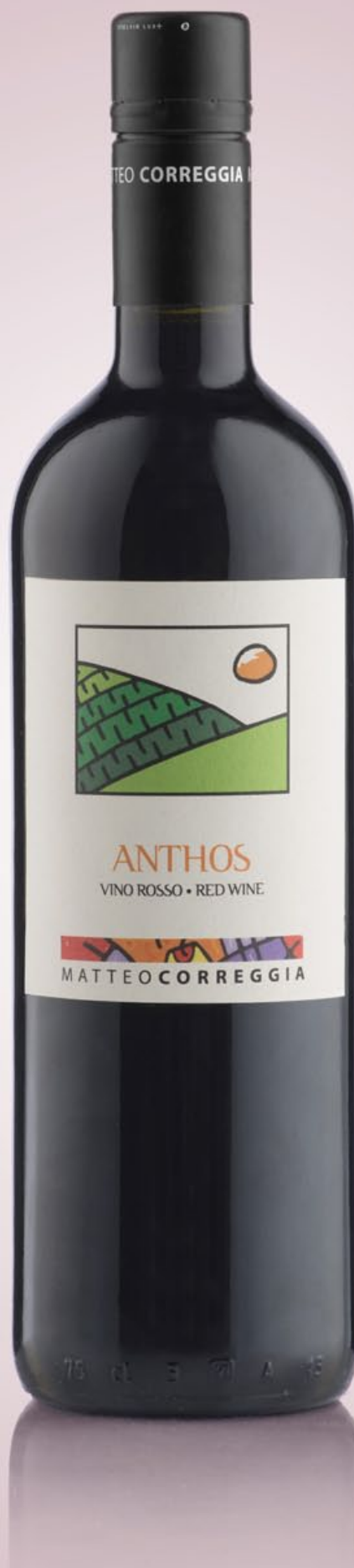
Planting Density: 4800 plants/ha

Yield: 70 hl/ha

Vinification: skin maceration in stainless steel
vats for 6-8 days

Aging: 4 months in stainless steel vats

Serving temperature: 18°



Azienda Agricola Matteo Correggia di Costa Ornella

Via Santo Stefano Roero, 124 - 12043 Canale d'Alba (CN) - Tel. +39 0173 978009 Fax +39 0173 959849
cantina@matteocorreggia.com - www.matteocorreggia.com