



Le Marne Grigie

Varietal: Cab Sauv, Merlot, Petite Verdot, Syrah, Cab Franc

Production: 840 bottles

Soil: 69% fine sand

Exposure and altitude: West – 315/305 m above sea level

Harvest: manual, beginning October

Training system: vertical trellised

Pruning: spur cordon trained

Planting density: 5900 plants/ha

Yield: 45 hl/ha

Vinification: 8-10 days of skin maceration in stainless steel vats

Ageing: at least 16 months in small barrels, 1 year in bottle.

Serving temperature: 18-20°



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