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VITICULTURA EROICA ARTIGIANA ALTO PIEMONTE

Lasù 2020

Red wine

Vineyards are cultivated between 300 and 600 mt above sea level, on centuries old terraces supported by dry stone walls on rocky amphitheater of Carema town in province of Turin (Piedmont, north-west of Italy).

The grapes are 60% Nebbiolo and 40% Neyret, Ner d'Ala (local red grapevine varieties, widespread in the Canavese and Pre-Alpine areas); the vines are on everage 50 years old and are trained using the ancient 'pergola caremese' ('topie' in local dialect) method.

Grapes were harvested and sorted manually in mid-October. In the evening, the grapes were de-stemmed and pressed, and the must went into stainless steel tank for spontaneous alcoholic fermentation. The must was pushed down manual once daily. The maceration on the skins lasted until the end of December 2020.

After the racking and the pouring off, the wine was put in barrique and tonneau (both exhausted) and some glass carboys.

In the spring 2021, the wine, after spontaneous malolactic fermentation, was racked in 10 hl cement tank until bottling.

The wine was bottled in September 2021, without filtration, and 1382 burgundian bottles of 75 cl were obtained. The bottles were labelled and capsulated with blu shellac by hand.

No added oenological additive with the exception of sulphur dioxide in minimum quantities.

Colour: less intense ruby red with bright purple reflections.

Smell: fine and elegant bouquet with notes of small ripe red fruits. *Taste*: fresh and delicate, fine and soft tannins, sapid and elegant.

Analytical data: Alcohol: 12 % Acidity: 5,2 g/l

