

### THE PROJECT:

*“This wine born from a promise,  
the one to don't lose ourselves sight after the school's final exam”*

**The group:** Ten classmates from the Enological School of Alba, who shared the triumph of graduation in the summer of 2015, embarked on a collaborative journey to create a wine that would embody their collective expertise and camaraderie. Born from this shared passion, Sesta Classe – a name that nostalgically echoes their cherished nickname from the institute's iconic final year – stands as a testament to their enduring bond and vinous craftsmanship.

**Grape variety:** Nebbiolo (60%) Barbera (40%)

**Vineyard and harvest:** A blend of grapes sourced from different vineyard in the Langhe hills in Piedmont  
Harvest is made in two shoots. The first to be picked is Barbera in the second decade of September. The second is Nebbiolo at the beginning of October.

**Vinification and ageing:** Separate processing of the grapes from the vinification to the end of the ageing.  
Fermentation takes places in stainless steel tank with 6 to 8 days infusion with the skin alternating pumping over and manual punching down.  
Aged 12 months in 225L French oak barrels, 25% of which new.  
At the end of the ageing process the wine is blended and bottled.

**Serving temperature:** 16/18°C

