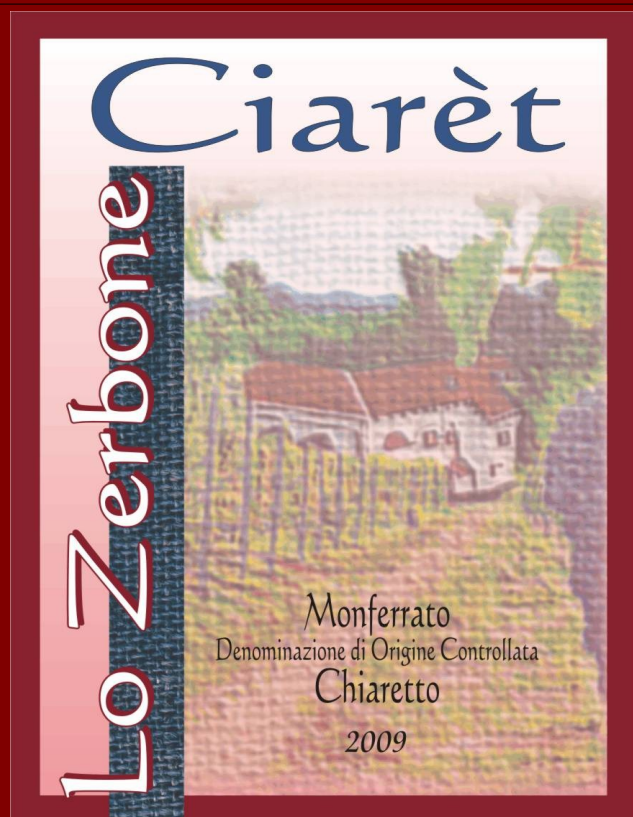


## Ciarèt, Monferrato Chiaretto DOC 2009

Must taken from the Dolcetto di Ovada, separate fermentation in steel tank. A little bit sweet, but not too much, aromatic and fruity. Aperitif or dishes like melone con prosciutto. Service temperature till 15°C.



### Grape-vine

Dolcetto harvested from 23/09/09 till 06/10/09

### Vinification

20 days in steel tank, fermentation temperature 16°C, selected yeast

### Winemaking

steel tank, during winter period of 2 months by 0°C for tartaric stabilisation, malolactic fermentation. This wine was not corrected with must or sugar neither acidified or disacidified. The only measure taken is addition of metatartaric acid.

### Bottling

lot LS1001, 540 bottles

### Analytic description

alcol: 13,5 % Vol., total acidity 5,3 g/l, extract: 18,9 g/l, sugar residue: 4,5 g/l