

Ciarèt, Monferrato Chiaretto DOC 2010

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 28/09/10 till 02/10/10

Vinification:

20 days in steel tank, fermentation temperature 16°C, only natural 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 LS1101, 540 bottles

Analytic description:

alcol: 13,5 % Vol., total acidity 5,0 g/l, extract: 20 g/l, sugar residue: 3,7 g/l



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