

Monferrato Chiaretto Rose 'Tinetta' DOC

Grape Variety

Nebbiolo 100%

Classification

Monferrato Chiaretto Doc

Productivity

9 Tons of grapes per hectare.

Winemaking

The grapes are softly pressed as a white and fermented to a temperature of 10/12°C for about 14 days

Aging

Aging in steel, on the yeast with battonage at low temperature, to maintain freshness and give structure and balance.

Alcohol: 13%

Vineyard Location: Novi Ligure, Alessandria

TASTING NOTES:

Color

Soft coral and brilliant

Aroma

Intense and persistent bouquet with floral notes, cherry and strawberry.

Flavor

Balanced, ground and fresh with sensation of fruit sweets in mouth

Pairing

Suitable for appetizers, starters and fish dishes

Serving Temperature: 10-12 ° C

*Sustainability in Practice

