



# Chiara

## BAROLO D.O.C.G.

**Grape variety:** 100% Nebbiolo in its Michet, Lampia and Rosè sub-varieties.

**Vine-Training system:** Guyot

**Harvest time:** 5<sup>th</sup> /20<sup>th</sup> October

**Winemaking:** about 15/20 days at 26/28°C. De-stemming, soft pressing of the grapes. The must is pumped over in a delicate way to improve the extraction of the colour and the varietal aromas. After the malolactic fermentation the wine is matured in Slavonian wooden casks with weekly topping up, tasting and analyses to make sure the wine is developing correctly. Ageing: 3 years, 2 years in oak and 12 months in bottle.

**Characteristics:** brilliant garnet red colour. Deeply scented bouquet; it develops from the dry flowers and wild rose scent to õtarõ exalting the ethereal bouquet. Velvety, rich, ripe taste; tannic impressive and well balanced. It is a powerful and rich wine.

**Compatible food:** excellent with grilled red meats, meats cooked on the spit; õhaute cuisineõ white and red meats with white and dark sauces.

**Alcool:** 13.5% by vol

**Total acidity:** 5.50 g/l

**Estrakts:** 29 g/l

**Sugar:** 1.8 g/l

