

# Chiara

## NEBBIOLO D'ALBA DOC

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

**Vine-Training System:** Guyot

**Harvest Time:** 1<sup>st</sup>/15<sup>th</sup> of October

**Winemaking:** about 10 days at 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 Slovenian wooden casks with weekly topping up, tasting and analyses to make sure the wine is developing correctly.

**Characteristics:** ruby red colour with garnet reflections. Delicate scent of flower and fruit, strains of wild berries like strawberries, raspberries and bilberries on a pleasantly spicy base. Dry taste but velvety, harmonious and very persistent at the same time; it is a very well balanced wine. It has class and style.

**Compatible food:** excellent with "haute cuisine" dishes. It is delicious with fondue.

**Alcohol:** 14%

**Total Acidity:** 5.40 g/l

**Total Estrakt:** 29 g/l

**Zucker:** 1.90 g/l

