



ÈL FÓL 2021



APPELLATION: Monferrato DOC Chiaretto

COLOR: soft pink

ALCOHOL: 11,5% vol

PRODUCTION AREA: Olivola (AL)

SOIL: clayey, good water-retention capacity

GRAPE VARIETY: Bonarda 100%

ALTITUDE: 230 m asl

EXPOSURE: West

TRAINING SYSTEM: guyot

HARVEST PERIOD: 28th August 2021

HARVEST METHOD: hand-picked in crates

YEAR OF PLANTATION: 2010

YIELD PER HECTARE: 8,5 tons

SKIN CONTACT: 2 hours and whole bunch
soft pressing

FERMENTATION: 24 hours low-temperature
clarification, alcoholic fermentation in
stainless steel at 14/16°C

MATURATION: 4 months in stainless steel,
batonnage on fine lees

BOTTLING: 15th March 2022

QUANTITY: 2.004 bottles

SERVING TEMPERATURE: 8/10 °C

ESTIMATED PEAK OF MATURATION: 1 year

NOTES: taking the jester's many personalities and abilities as an example, the label "Èl Fól" is born. We overturn the rules of the game giving life every year, with our best grape varieties, to a unique and limited production.

FOOD PAIRING: enjoy it exclusively on our terrace with a panoramic view on the Monferrato hills, for a relaxing break during a hot summer day.

FORMATS: 750 ml