



OMBRA



APELLATION: Monferrato DOC Chiaretto

COLOR: soft pink

ALCOHOL: ~ 11,5% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: clayey, good water retention capacity

GRAPE VARIETY: Bonarda 100%

ALTITUDE: 230 m asl

EXPOSURE: West

TRAINING SYSTEM: guyot

HARVEST PERIOD: end of August

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2010

PRODUCTION PER HECTARE: 85 q/l

SKIN CONTACT: 2 hours and soft whole bunch pressing

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

MATURATION: 6 months in steel, batonnage on fine lees

BOTTLING: March

SERVICE TEMPERATURE: 8/10 °C

ESTIMATED PEAK OF MATURATION: 1 year

TASTING NOTES: a straightforward and simple wine. The wild strawberry on the nose is cheerful and refreshing. A great drinkability with a contained alcohol content. With a platter of cold cuts or risotto with raw prawns

PAIRING: enjoy it in the shade of a terrace overlooking the Monferrato hills, for a relaxing break on a hot summer day.

FORMATS: 750 ml