



# OMBRA 2023

**APPELLATION:** 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:** 22nd August 2023  
**HARVEST METHOD:** hand-picked  
**YEAR OF PLANTATION:** 2010  
**PRODUCTION PER HECTARE:** 85 ql  
**SKIN CONTACT:** soft whole bunch pressing  
**FERMENTATION:** alcoholic fermentation in steel at 16°C for 12 days  
**MATURATION:** 3 months in steel, batonnage on fine lees  
**BOTTLING:** 11th March 2024  
**QUANTITY:** 2.450 bottles  
**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