



**CASTELLO BIANCO**  
MARCHESI CATTANEO ADORNO GIUSTINIANI



Monferrato chiaretto DOC

## Castelvere

**DENOMINATION:**  
Monferrato Chiaretto DOC

**FORMAT:**  
0,75l

**TYPE:**  
Rosé

**GRAPES:**  
Barbera 100%

**AGING:**  
At the end of fermentation it remains on the fine lees for 6 months before reaching bottling.

**SERVING TEMPERATURE:**  
10 – 12°C.

**PAIRING:**  
It goes well with appetizers, cured meats, fish and white meats.  
It is also perfect as an aperitif.

**TASTING NOTES:**  
**Color:** Visually it has a soft, bright and eye-catching pink color.  
**Bouquet:** The nose has fruity and floral scents of great freshness.  
**Taste:** The taste is fresh, fruity with a pleasant and light petillant sensation.

**NOTE FROM THE WINE-MAKER:**  
From the Castelvere vineyard, characterized by steep slopes and clayey soils, the Barbera grapes are born for the wine of the same name.  
The yield is 90 q.li/ha.  
The grapes are harvested early to ensure good acidity and a low alcohol content.

MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO INCOLORE	GL 70		RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51		RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE POLILAMINATO ALLUMINIO	C/ ALU 90		RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSITE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			