

MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO INCOLORE	GL 70	٨	RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51	Zs1 ron	RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE POLILAMINATO ALUMINIO	C/ ALU 90	C/ALU	RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSTE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			

Monferrato chiaretto DOC

Castelvere

O DENOMINATION:

Monferrato Chiaretto DOC





TYPE:

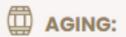
Rosé

0,751



₩ GRAPES:

Barbera 100%



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.

i 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.