



Content *monferrato d.o.c. chiaretto*

It's a typical wine-typology of Monferrato. Light and flavored wine, produced with 100% Freisa grapes, with a soft pressing and a low controlled temperature fermentation, due to preserve its special aroma. The best product for appetizers with friends, it could also be matched with starters, and fresh, fried or grilled fish.

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| grape | 100% Freisa |
| origin | Moncucco Torinese, Piedmont |
| vinification | destemming and soft pressing low controlled temperature |
| aging | short in bottle |

CHARACTERISTICS

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| colour | intense pink |
| odor | red fruit, raspberries |
| flavor | fresh, sweetish taste |
| matching | appetizers, starters, fresh, grilled or fried fish |

TECHNICAL CHARACTERISTICS

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|--------------|------------------------|
| alcohol | 12,5% vol. |
| tot. acidity | 5,5 g /L |
| sweetness | 5 g/L |
| bottle | bordolese 0,75 |
| packing | case of 6 - 12 bottles |