



IL CHIOSSO



Il Chiosso Nebbiolo Colline Novaresi DOC

CLASSIFICATION:

Nebbiolo Colline Novaresi DOC

GRAPE VARIETIES:

100% Nebbiolo.

GROWING LOCATION:

Ghemme (NO), Northern Piedmont.

VINEYARD:

Moraine soil. Surface 7.4 acres, 985 ft. a.s.l.. Guyot cultivation. Density 1800 plants/acre.

MATURATION AND REFINEMENT:

Alcoholic and malolactic fermentation in stainless steel tanks at controlled temperature. Ageing in oak barrels for 30 months and 12 months of bottle refinement.

TASTING NOTES:

Colour: Deep ruby red with garnet red shades.

Nose: Fine, airy, with hints of violet, tobacco, coffee.

Palate: Fresh, harmonious, persistent, with a pleasantly bitter aftertaste.

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS:

First courses, roast or boiled meat, red meat, seasoned cheese.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 20.000 bottles per year.



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