



PRODUCER PROFILE

Estate owned by:
Arlunno and Cambieri families
Winemaker: Marco Arlunno
Region: Piemonte

IL CHIOSSO FARA DOC

WINE DESCRIPTION

In collaboration with the University of Milano, Il Chiosso uses the “Lotta Integrata” approach in the vineyards, eliminating the use of insecticides in favor of natural pest management. In the winery, the use of additives and preservatives is limited, and inert gases such as nitrogen and argon are used throughout the winemaking process in order to capture as much nuance from the Alto Piemonte terroir as possible.

TASTING NOTES

The color is deep ruby red with garnet red shades. Intense notes of fresh fruit, white chocolate and undertones of balsamic. Excellent structure with balanced tannins.

FOOD PAIRING

Pairs well with white meats, red meats and cheeses such as formaggio erborinati.

VINEYARD & PRODUCTION INFO

Vineyard Name:	Caramino
Size:	1,5 Ha
Soil composition:	Acid soil composed of clays, sands and different minerals from the Alps
Training method:	Moraine/Alluvial
Elevation:	300m s.l.m
Vines/Acre:	2000vines/1 acre
Exposure:	South/West
Harvest time:	Last ten days of September
First vintage:	2007
Production:	5000 bottles per year

WINEMAKING & AGING

Varietal composition:	Nebbiolo, Vespolina, Uva Rara
Fermentation:	Stainless Steel Tanks
Length of Fermentation:	10 days at 30/32 C
Maceration Technique:	Soft pumpings followed by a period of post-maceration for 12 days
Type of Aging Container:	French and Slavonian Oak Barrels
Size of Aging Container:	10/25 HI
Aging Before Bottle:	3 years
Length of Bottle Aging:	6 months

ANALYTICAL DATA

Alcohol:	14%
Ph Level:	3,60
Residual sugar:	1,0 g/l
Acidity:	5,7g/l
Dry extract:	29 g/l

