



PRODUCER PROFILE

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

IL CHIOSSO GHEMME DOCG

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 with a pronounced background of spice. Dry, excellent structure with balanced tannins.

FOOD PAIRING

This wine pairs best with red meats, roasted or boiled, and medium aged cheeses.

VINEYARD & PRODUCTION INFO

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|---------------------|---|
| Vineyard Name: | Carella & Rossini |
| Size: | 3,0 Ha |
| Soil composition: | Acid soil comprised of clays, sands, and hundreds of minerals from the Alps |
| Training method: | Moraine/Alluvial |
| Elevation: | 300m s.l.m |
| Vines/Acre: | 2000 vines per Acre |
| Exposure: | South West |
| Year Vines Planted: | 1960/2000 |
| Harvest time: | Last ten days of September |
| First vintage: | 2007 |
| Bottle Production: | 15.000 |

WINEMAKING & AGING

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|--------------------------|---|
| Varietal composition: | Nebbiolo and Vespolina |
| Fermentation: | Stainless Steel Tanks |
| Length of Fermentation: | 12 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: | 25/55 HI |
| Aging Before Bottle: | 3 years |
| Length of Bottle Aging: | 6 months |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 13,5% |
| Ph Level: | 3,55 |
| Residual sugar: | 1,0 g/l |
| Acidity: | 6,0 g/l |
| Dry extract: | 29 g/l |

