



PRODUCER PROFILE

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

IL CHIOSSO GATTINARA 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 an undertone of balsamic and spices. Excellent structure with soft, balanced tannins.

FOOD PAIRING

Pairs well with red meats, game, fowl and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard Name:	Marzola, Galizya, and Lurghe
Size:	3,5 Ha
Soil composition:	Acid soil almost exclusively composed of porphyries stones
Training method:	Volcanic origin
Elevation:	450m s.l.m
Vines/Acre:	2500 vines/1 acre
Exposure:	South/West
Harvest time:	First Half of October
First vintage:	2007
Production:	25,000 bottles per year

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation:	Stainless Steel Tanks
Length of Fermentation:	15 days at 30/32 C
Maceration Technique:	Soft pumpings followed by a period of post-maceration for 18 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

Alcohol:	13,5%
Ph Level:	3,70
Residual sugar:	2,0 g/l
Acidity:	5,6 g/l
Dry extract:	29 g/l

