

# IL CHIOSO

GATTINARA DOCG

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 NOTE



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 PAIRINGS

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



## VINEYARD & PRODUCTION INFO

Vineyard name: Marzola, Galizya, Lurghe

Vineyard size: 3,5 Ha

Soil composition: acid soil almost exclusively composed of porphyries stones.

Volcanic origin.

Training method: simple Guyot

Elevation: 450 m asl

Vines/hectare: 2.500

Exposure: South, West

Harvest time: first half of October

First vintage: 2007

Production: 25.000



## WINEMAKING & AGING

Varietal composition: 100% Nebbiolo

Fermentation container: 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 of 25-55 HI

Length of aging: 3 years

Length of bottle aging: 6 months



## TECHNICAL DATA

Alcohol: 14%

pH level: 3,7

Residual sugar: < 1 g/L

Acidity: 5,6 g/L

Dry extract: 29 g/L

## PRODUCER PROFILE

Estate owned by: Arlunno and Cambieri Families

Winemaker: Marco Arlunno

Total acreage of wine: 13 Ha

Winery production: 60.000 bottles

Region: Piemonte



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