

# IL CHIOSO

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



## FOOD PAIRINGS

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



## VINEYARD & PRODUCTION INFO

Vineyard name: Carelle, Rossini, Cavenago

Vineyard size: 3 Ha

Soil composition: Acid soil comprised of clays, sands, and hundreds of minerals from the Alps.

Fluvial-galcial origin.

Training method: simple and double Guyot

Elevation: 300 m asl

Vines/hectare: 2.000

Exposure: Southwest

Year vine planted: 1960-2000

Harvest time: the last ten days of September

First vintage: 2007

Production: 15.000



## WINEMAKING & AGING

Varietal composition: Nebbiolo, Vespolina

Fermentation container: 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 of 25-55 Hl

Length of aging: 3 years

Length of bottle aging: 6 months



## TECHNICAL DATA

Alcohol: 13%

pH level: 3,55

Residual sugar: < 1 g/L

Acidity: 5,9 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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