

IL CHIOSSO

NEBBIOLO COLLINE NOVARESI DOC

This wine is made with 95% Nebbiolo and 5% Vespolina grapes coming from mainly old vineyards located on the hills around Ghemme and Sizzano villages in Alto Piemonte. The special soil here, which is composed of numerous different minerals on an acid base, gives the wine great complexity and minerality.

TASTING NOTE



Ruby red color with garnet hues.

The bouquet on the nose is very intense with elegant notes of ripe berries, macerated flowers, and tertiary notes of sweet spices, black pepper and balsamic sensations.

On the palate it is fresh, dry, medium-bodied, with silky integrated tannins. Long mineral finish.



FOOD PAIRINGS

Pairs well with soups, first courses with ragu sauce, red meat, game and medium aged cheeses.



VINEYARD & PRODUCTION INFO

Vineyard name: Ghemme, Sizzano

Vineyard size: 3,5 Ha

Soil composition: Acid soil composed of clays, sands and different minerals from the Alps.

Glacial origin.

Training method: Guyot

Elevation: 240-300 m asl

Vines/hectare: 3.500-4.500

Exposure: Southeast

Vine age: 20-50 y

Harvest time: beginning of October

First vintage: 2016

Production: 22.000



WINEMAKING & AGING

Varietal composition: 95% Nebbiolo, 5% Vespolina

Fermentation container: stainless steel tanks

Length of fermentation: 10-12 days at 28-30°C

Maceration technique: on the skins for 12 -15 days with frequent delestage and pumping over.

Type of aging container: French oak barrels of 10-57 Hl

Length of aging: 30 months

Length of bottle aging: 12 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: < 1 g/L

Acidity: 5,6 g/L

Dry extract: 28 g/L



PRODUCER PROFILE

Estate owned by: Arlunno and Cambieri Families

Winemaker: Marco Arlunno

Total acreage of wine: 25 (13 Ha)

Winery production: 80.000 bottles

Region: Piemonte



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