

IL CHIOSO

FARA DOC

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, white chocolate
and undertones of balsamic.
Excellent structure with balanced tannins.



FOOD PAIRINGS

Pairs well with white meats, red meats and cheeses such as medium aged cheese.



VINEYARD & PRODUCTION INFO

Vineyard size: 1,5 Ha

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

Glacial origin.

Training method: simple and double Guyot

Elevation: 300 m asl

Vines/hectare: 2.000

Exposure: East-West

Harvest time: the last ten days of September

First vintage: 2007

Production: 5.000



WINEMAKING & AGING

Varietal composition: Nebbiolo, Vespolina, Uva Rara

Fermentation container: stainless steel tanks

Length of fermentation: 10 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

Length of aging: 3 years

Length of bottle aging: 6 months



TECHNICAL DATA

Alcohol: 13,5%

pH level: 3,6

Residual sugar: < 1 g/L

Acidity: 5,7 g/L

Dry extract: 27 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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