Monferrato Chiaretto DOC “Edenrose”

Grape variety: Barbera, Pinot Noir

Training system: espalier with short Guyot pruning

Characteristics of the soil: marly and clay soil

Geological profile of the area: hilly landscape 400-450 meters above sea level. South-eastern hillside position

Yield per hectare: 75 quintals

Harvest period: beginning of September

Vinification: cold maceration for 12 hours. The grapes are then pressed at low pressure. Fermentation takes place at con- trolled temperature.

Refining: in stainless steel tanks first and then for some months in bottles.

Organoleptic profile: it has a light and bright rose-colored. The bouquet reminds us of violets, roses, cherries and strawberries. In the mouth it expresses vivacity, freshness and balanced character with a lingering aftertaste hinting at fruits

Serving temperature: ideally at 8-10°C

Serving suggestions: it can be served with appetizers, light soups, fish and white meat. Perfect also as an aperitif.