



IL CHIOSSO



Il Chiosso Gattinara DOCG “Galizja”

CLASSIFICATION:

Gattinara DOCG.

GRAPE VARIETIES:

100% Nebbiolo (Spanna).

GROWING LOCATION:

Gattinara (VC), Northern Piedmont.

VINEYARD:

South-West exposure, altitude a.s.l. 1300-1500 ft., red volcanic porphyry soil. Vines age 1985-2001. Harvest late October.

MATURATION AND REFINEMENT:

Alcoholic and malolactic fermentation in stainless steel tanks at controlled temperature. Ageing in large oak barrels for 24 months. Ageing in bottles min 9 months.

TASTING NOTES:

Color: Deep ruby red with garnet red shades .

Nose: Fine, airy, with hints of liquorice and spicy, tobacco, coffee.

Palate: Very structured, harmonious, very persistent, with a pleasantly bitter after taste.

ALCOHOL CONTENT: 13.5% vol.

TOTAL ACIDITY: 6 g/l.

RESIDUAL SUGAR: 1 g/l.

RECOMMENDED PAIRINGS:

First courses, roast or boiled meat, red meat, seasoned cheese.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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