

**Nome del Vino:**

- **La Couvette  
Dounghette 2020**

**Denominazione:**

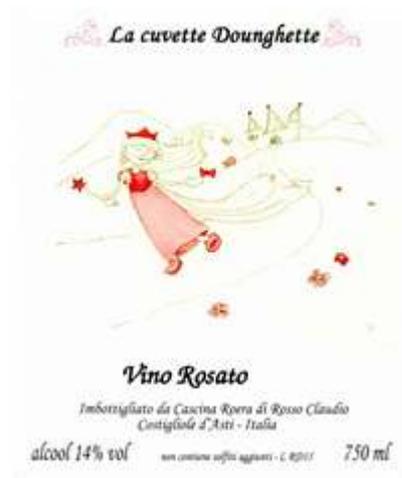
- Rosè wine

**Zona di  
produzione:**

- Costigliole d'Asti.

**Vigneto:**

- Nebbiolo e Freisa 20%
- Barbera 80%.



**Vinificazione e  
invecchiamento:**

- At first the Nebbiolo and Freisa grapes were harvested to be used as pied de cuve, after being crushed and destemmed. After a few days, the Barbera grapes were harvested and pressed softly and the must was added to the fermenting pied de cuve.
- Alcoholic and malolactic fermentation in used barriques.
- Bottled without any clarification and filtration

**Affinamento:**

- Six months in used tonneaux

**Dati analitici:**

- Alcohol content: 14.41 °
- Total acidity: 6.4 mg / l
- Total sulfur <10 mg / l

**Cosigli per il  
consumo:**

- With appetizers, grilled vegetables or simply paired with snacks or "merende sinoire".
- Serving temperature: about 16 ° C.
- If possible, open the bottle a few hours before, you can serve it cooler in the warmer months.