

Wine name:

- **Ciapin 2019**

Appellation:

- White table wine.

Production area:

- Costigliole d'Asti.

Vineyard:

- Varieties: Arneis: 30%, Cortese 70%
- The vineyard producing this wine has a west and eastern exposure. The soil have a medium texture with some vein of clay.
- Average age of the vines: 30 years.



With the new vintage 2019 we decided to change this wine, mainly using the Cortese grapes and to a lesser extent the Arneis. The intent is to have a light wine, very fresh and easy to drink. With the forecast of hot vintages and drier (as happened from 2015 onwards), the Cortese grapes can be the variety which help us obtain this type of wine

Yield per hectare:

- Around 8 tons, corresponding to around 55 hl.

Vinification:

- Harvest of the grapes in small chest between September 1st and 20th.
- The grapes are crushed and de-stemmed, the must remains in contact with the skins (maceration) for a week. The must remains in contact with the skins (maceration) for about a week.
- Fermentation is made in small size stainless steel tank to insure a good temperature control.
- Malolactic fermentation done

Ageing:

- Maturation on the lees in stainless steel tank for about six months.
- Bottling without any filtering or clarification.

Bottle ageing:

- In Bottle for about six months.

Analytical data:

- Alcohol: 11.78% vol.
- Total acidity: 6.4 g/l
- There was no addition of SO2 in each phase.

Suggestion for consumption:

- To be served as an aperitif but also with light fish based antipasti, salad or risotto.
- Serving temperature: around 10°C.