

**Wine name:**

- **Ciapin 2020**

**Appellation:**

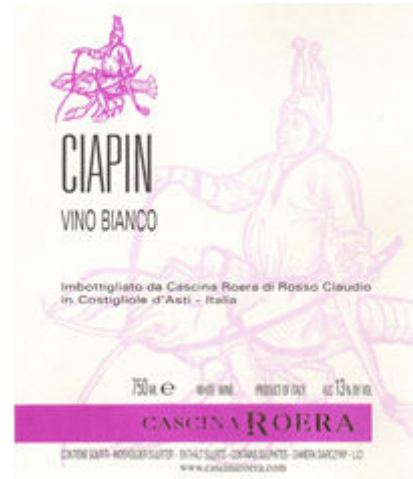
- White table wine.

**Production area:**

- Costigliole d'Asti.

**Vineyard:**

- Varieties: Arneis: 60%, Cortese 40%
- 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.



**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 3 weeks. 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: 12.86% vol.
- Total acidity: 4.6 g/l
- SO2: 4 mg/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.