

Nome del Vino:

- **La Couvette
Dounghette 2018**

Denominazione:

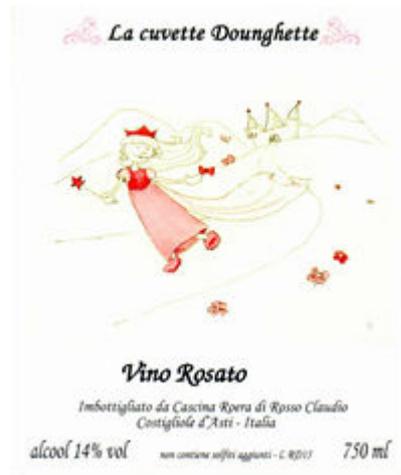
- Rosè wine

**Zona di
produzione:**

- Costigliole d'Asti.

Vigneto:

- Barbera 80% Nebbiolo 10% Cortese 10%
- Due to the hail storm in July 2018 it was not possible to choose the grapes in the Bionzo vineyards around the winery, which normally give rise to Cardin, Roera and partly to Nebbiolo Piva.



Resa per ettaro:

- The harvested grapes were partly softly pressed and partly left in contact with the skins for about 48 hours (raising of the cap).

**Vinificazione e
invecchiamento:**

- Alcoholic and malolactic fermentation in used tonneaux
- Bottling at the beginning of May without any clarification and filtration

Affinamento:

- Six months in used tonneaux

Dati analitici:

- Alcohol content: 14.88 °
- Total acidity: 5.7 mg / l
- Total sulfur 9 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.