

Nome del Vino:

- **La Couvette
Dounghette 2019**

Denominazione:

- Rosè wine

**Zona di
produzione:**

- Costigliole d'Asti.

Vigneto:

- Barbera 100% proveniente da una vigna vecchia.



**Vinificazione e
invecchiamento:**

- The harvested grapes were partly softly pressed and partly left in contact with the skins for about 48 hours (raising of the cap).
- Alcoholic and malolactic fermentation in used barriques.
- Bottled in July 2020 without any clarification and filtration

Affinamento:

- Six months in used tonneaux

Dati analitici:

- Alcohol content: 14.19 °
- Total acidity: 6.2 mg / l
- Total sulfur 4 mg / l
- No sulfur was added in each phase.

**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.