

Nome del Vino:

• **Dounghi 2018**

Denominazione:

- White wine

Zona di produzione:

- Costigliole d'Asti

Vigneto:

- Cortese 85% Chardonnay 15%
- The vineyards that give rise to this wine are partly exposed to the south and partly to the east. The soils are of medium texture with veins of clay.
- Average vineyard age between 20 and 30 years.



Resa per ettaro:

- About 80 quintals, equal to about 55 hectoliters.

Vinificazione:

- Grape harvest in boxes between 1 and 20 September.
- Part of the grape, about 2/3, is softly pressed with a vertical press. 1/3 of the grapes are pressed and de-stemmed. The must remains in contact with the peel (maceration) for 3 or 4 days.
- Alcoholic fermentation takes place in small steel tanks to help control the temperature, the part of Chardonnay is due to the "ped de curve" due to the triggering of the alcoholic fermentation for which we used Chardonnay skins.
- Malolactic fermentation carried out.

Invecchiamento:

- Maturation on the lees in steel tanks for about six months.
- Bottling without any clarification and filtration.

Affinamento:

- In bottle for about three months

Dati analitici:

- Alcohol content: 12.82 °
- Total acidity: 5.6 g / l
- Total sulfur at bottling: 2 mg /

Cosigli per il consumo:

- Ideal with hors d'oeuvres and fish, suitable for use in the kitchen.
- Serving temperature: about 10 ° C.