



F i o r e

A rosé wine with a bold color loaded with anthocyanins. On the nose, it releases the classic aromas of Barbera, while on the palate, it unleashes notes of fresh fruit and a floral component, making the tasting experience harmonious and balanced



Piedmont, Italy.
Denomination: Monferrato DOC Chiaretto



Barbera



Enologist: Donato Lanati



Clayey soil with parts of marl



Soft pressing of whole, non-destemmed grapes; the resulting free-run juice is placed in stainless steel with controlled temperature fermentation at 18°C. Removal of heavy lees and cooling to 4°C to halt malolactic fermentation



8/9 months aging on the lees in stainless steel



Bright pale pink



Fresh strawberry and floral notes



Smooth, balanced, with a delicate aftertaste



Wine for aperitif and pairing with medium-bodied dishes



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