

NEVE

Cooked wine

TYPE: Vino cotto (cooked wine).

PRODUCTION AREA: Contrada Granaro in Pianella (PE).

EXTENSION OF THE VINEYARD: just over 0.10 hectares.

ALTITUDE OF THE VINEYARD: 175 m above sea level.

HARVEST: 10th October.

PRODUCTION METHOD: The natural must is boiled in copper; 400 litres of must are reduced to about 40 litres. The cooled sweet syrup is mixed with 360 litres of natural must; the "mix" is then sealed in a barrel and allowed to ferment. After a variable period (10-40 days), alcoholic fermentation is activated and continues for at least 6 months.

COLOUR: Amber.

FEATURES: It shows a complex aroma with an strong caramel taste.

ALCOHOLIC CONTENT: 15%.

www.chiarieri.it



CHIARIERI