

Wine name:

- **Ciapin 2023**

Appellation:

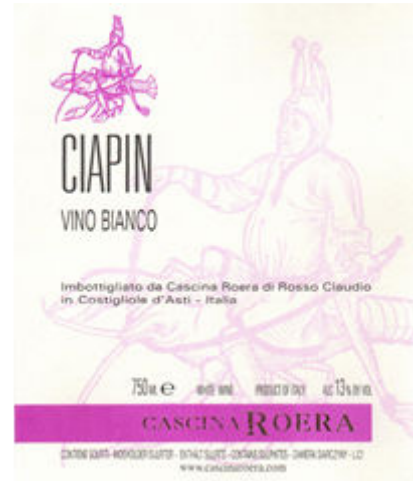
- White table wine.

Production area:

- Costigliole d'Asti.

Vineyard:

- Varieties: Arneis: 50%, Cortese 50%
- The vineyard producing this wine has a west and eastern exposure. The soil have a medium texture with some vein of clay.
- Average age of the vines: 30 years.



Yield per hectare:

- Around 4 tons, corresponding to around 25 hl.

Vinification:

- Harvest of the grapes in small chest between September 1st and 20th.
- The grapes are crushed and de-stemmed, the must remains in contact with the skins (maceration) for all maceration (3 weeks). The must remains in contact with the skins (maceration) for about a week.
- Fermentation is made in small size stainless steel tank to insure a good temperature control.
- Malolactic fermentation done

Ageing:

- Maturation on the lees in stainless steel tank for about six months.
- Bottling without any filtering or clarification.

Bottle ageing:

- In Bottle for about six months.

Analytical data:

- Alcohol: 12.84% vol.
- Total acidity: 5.6 g/l
- SO₂: <5 mg/l

Suggestion for consumption:

- To be served as an aperitif but also with light fish based antipasti, salad or risotto.
- Serving temperature: around 10°C.