

Nome del Vino:

- **La Couvette
Dounghette 2022**

Denominazione:

- Rosè wine

**Zona di
produzione:**

- Costigliole d'Asti.

Vigneto:

- Nebbiolo 90%
- Barbera e Freisa 10%.



**Vinificazione e
invecchiamento:**

- At first the Nebbiolo and Freisa grapes were harvested to be used as pied de cuve, after being crushed and destemmed. After a few days, the Barbera grapes were harvested and pressed softly and the must was added to the fermenting pied de cuve.
- Alcoholic and malolactic fermentation in tonneaux and used barriques.
- Bottled without any clarification and filtration

Affinamento:

- 15 months in used tonneaux

Dati analitici:

- Alcohol content: 13.90 °
- Total acidity: 6.0 mg / l
- Total sulfur <10 mg / l

**Cosigli per il
consumo:**

- With appetizers, grilled vegetables or simply paired with snacks or "merende sinoire".
- Serving temperature: about 13/15 ° C.
- If possible, open the bottle a few hours before, you can serve it cooler in the warmer months.