



GUIDO MAZZARELLO
Vinicoltori da Generazioni



MONFERRATO D.O.C. CHIARETTO

VARIETY: Barbera 85% Dolcetto 15%

YIELD OF GRAPES PER HECTARE: circa 110 ql/ha

ZONE OF PRODUCTION:
townships of D.O.C. certification in Monferrato

PERIOD OF MATURATION:
second week of September

WINEMAKING:
rosé winemaking at controlled temperatures
in stainless steel vats

COLOUR:
rosa tenue o rosso rubino scarico

TASTE:
intense and balanced with floral notes

ALCOHOL CONTENT: 12,5% ABV

TOTAL ACIDITY: 5,50

RESIDUAL SUGARS: trace amounts

OPTIMUM AGE FOR DRINKING:
within two years

SERVING TEMPERATURE: 10°-12° C (50°-54° F)