Leccio Chiaretto, Monferrato DOC 2022

IAR040X2022

Tenuta Il Cascinone

— Piemonte, Italy

Moving through V22 to make room for the new vintage

Production

Grapes were sourced from the Quercia vineyard at Il Cascinone, which produces some of the freshest, most fragrant Pinot Noir on the estate. Pinot Noir was harvested at the start of September, and Barbera in the 3rd week of September. The grapes were cool-fermented separately at 16ºC. After around 5 months on lees the parcels were blended a month before bottling.

Tasting note

Pretty pale pink in colour. Fresh and delicate on the nose with citrus and raspberry notes. The palate balances tangy redcurrant and cherry fruit with crisp, lemony acidity leading to a clean dry finish. A delicious style of pale, food friendly rosé .

Food Match

A good match with basil and goats cheese risotto, or pasta with a seafood sauce and cherry tomatoes.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Monferrato DOC

Winemaker:
Carlo Manera

Grape Varieties:
Pinot Nero 60%, Barbera 40%

Suitable for:
Vegan

Bottle Barcode:
8010471005567