

# LA MONTAGNETTA

*Domenico Capello*

## IL CIARÉT

PIEMONTE DOC ROSATO

**Appellation:** Piemonte Doc Rosato –  
Denominazione d’Origine Controllata

**Grape variety:** Freisa 100%

**Vineyards:** village of Roatto, Montagnetta hill

**Soil:** medium-textured clays

**Altitude:** 250 meters

**Harvesting:** manually in mid-September

**Vinification:** crushing and immediate pressing of  
freisa grape. Fermentation of clean must at 18°C.  
Aged on its lees for about 6 months.

### **Organoleptic characteristics:**

**Colour:** light pink cherry

**Scent:** fruity, intense with strawberry and citrus  
fruits notes

**Taste:** fresh, smooth and persistent

### **Food pairing:**

ideal with aperitif, seafood and with summer  
snacks

**Serving temperature is 10 – 12 °C**

