

L'Usignolo Calosso DOC

Made from the unique Gamba di Pernice grapes



Denomination:	Calosso DOC
Vintage:	2018
Grape variety:	100 % Gamba di Pernice (Gamba Rosso)
Average production:	600 bottles
Average yield per ha:	1800 kgs
First vintage:	2015,

Vineyard:

Location :	Bionzo, Costigliole d'Asti
Special characteristics:	South west exposure, old vines
Soil type:	Calcareous clay
Age of vines:	3 years
Training system:	Guyot
Average altitude:	300 meters above sea level
Vineyard size	0.3 ha
Farming:	Sustainable, limited use of pesticides, no herbicides used

Winemaking process:

Time of harvest:	29 th September 2018
Cellar:	Az. Agricola Qimisola, Bionzo
Fermentation:	Alcoholic (6 days) and malo-lactic fermentations in stainless steel tanks
Aging:	18 months in used medium toast French oak barrels Transfer to stainless steel vats for 1 months before bottling
Bottling :	September 29 th 2020
Release:	December 2020

Wine description:

Color:	Garnet ruby
Bouquet:	Aromas of violet and spices
Taste:	Full bodied with notes of dark chocolate and red fruits.
Evolution:	10-15 years
Bottle sizes:	75 cl
Alcohol content/pH level	14.6%/3.8
Total acidity/Sugar content:	4.7/2.5 grams per liter
Serving temperature:	16-18 Celsius
Recommended glass:	Burgundy glass
Food Pairings:	Matches most foods, from lighter white meat preparations to slow cooked, concentrated beef