

PIEMONTE DOC CHARDONNAY



CURIOSITY: Chardonnay is one of the most cultivated white grape varieties in the world. It holds a truly impressive record: it is grown in all wine-producing countries of the world, a symptom of its ability to adapt to different soils and climatic conditions.

DENOMINATION: Piemonte Doc Chardonnay

GRAPE: Chardonnay 100%

VINEYARDS: Village of Albugnano

TRAINING SYSTEM: spurred cordon

HARVESTING: manual in boxes in the second half of August

VINIFICATION: soft pneumatic pressing after careful flotation, the flower must obtained is fermented at a controlled temperature of 18 ° C. After a first racking it remains on the lees for at least 4 months then the bottling is in the following spring

ORGANOLEPTIC CHARACTERISTICS:

- **COLOR:** straw yellow

- **SCENTS:** white flowers, banana, apple and pear and light notes of dried fruit

- **TASTE:** freshness and elegant minerality

FOOD PAIRING: fish-based dishes, poultry and light vegetable-based first courses

SERVING TEMPERATURE: 10-12 ° C