

Piemonte Chardonnay DOC



Grape variety: 100% Chardonnay

Training system: espalier with short Guyot pruning

Characteristics of the soil: marly and clay soil

Geological profile of the area: hilly vineyards at 400-450 metres above sea level. South-eastern hillside position

Yield per hectare: 70 quintals

Harvest period: end of August, beginning of September

Vinification: white grapes are pressed at low pressure. Fermentation takes place at controlled temperature.

Refining: in stainless steel tanks first and then for some months in bottles before the sale

Organoleptic profile: straw-yellow in color, it opens up to pleasant sensations of fruit and flowers. On the palate it is fresh, well-structured, harmonious and persistent.

Serving temperature: ideally at 11-12°C

Serving suggestions: it perfectly pairs with grilled fish dishes and fried fish, shellfish, vegetable risotto, raw vegetables in pinzimonio and white meat. Also excellent as an aperitif wine.