



i somelieri

PIEMONTE DOC CHARDONNAY

GRAPE VARIETY: Chardonnay

HARVEST: late August / early September

VINIFICATION: soft grape squeezing, controlled temperature fermentation. Refining in tank on thin lees. Filtration and bottling.

TECHNICAL INFORMATION

ALCOHOL: 12,5% vol

ACIDITY: 5,5 g/l tartaric acid

ORGANOLEPTIC FEATURES

COLOR: light straw yellow with greenish hues.

SCENT: fruity with hints of citrus and exotic fruits.

TASTE: fresh and delicate, a very fine alcohol, acidity and savouriness balance.

IDEAL SERVING TEMPERATURE: 6 - 8°C