



Piemonte DOC CHARDONNAY

VINE VARIETY
Chardonnay

DENSITY
4500 plants per hectare

VINEYARD
Calamandrana

PLANTATION
Classic Guyot 6 - 8 buds

EXPOSURE
North-East

AVERAGE AGE OF THE VINEYARD
15 years old

ALTITUDE
250 m a.s.l.

YIELD PER HECTARE
65 HL

SOIL COMPOSITION
White marls and blue clays

HARVEST
Manual, first ten days of September

TASTING NOTES

With a straw-yellow color and bright golden reflections, this wine reveals maturity on the nose with notes of banana and passion fruit, while remaining soft on the palate. An intense fruit pulp accompanies a fresh malic acidity, making it harmonious.

VINIFICATION

Soft pressing of the grapes in the presence of carbon snow, fermentation in stainless steel autoclaves at controlled temperatures between 13/16°C for 15/20 days, and then the wine remains on lees until the following spring after the harvest.

