



PIEMONTE DOC CHARDONNAY

AREA: Castelnuovo Don Bosco

VARIETY: 95 % Chardonnay 5% Sauvignon

ALTITUDE: 300 m asl

SOIL: Sub-acid pH, predominantly clay - iron with the presence of red clays

EXPOSURE: South/East

YIELD: 70 quintals per hectare

BREEDING: Espalier with Guyot pruning

VINIFICATION: Late manual harvest, delicate crushing with the addition of dry ice and cold maceration for 24-48 hours, fermentation in stainless steel at very low temperatures. 50% malolactic fermentation.

AGING: In steel vats until February and then 1 month in the bottle.

SERVING: 8-10°

PAIRINGS: It goes very well with fish and vegetarian dishes.



