



## "Rien Pareil" 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.



