

CHARDONNAY PIEMONTE D.O.C. 2018

100% Chardonnay



Vineyard: Southwest facing 3 acre hillside of clay-silt soil.
Winery certified Organic in 1984, Biodynamic since 1987.

Winemaking: Evening harvest by hand, destemmed, pressed in pneumatic press. Fermentation temperature controlled with natural or farm raised yeast in stainless steel tanks. Two month steel aging on lees followed by light filtration. No malolactic fermentation.

First bottling of 2018 vintage: Jan. 24, 2019.
Approx. 8,000 bottles per vintage.

Color: Brilliant green-yellow with glints of gold.

Bouquet: Delicate, elegant pineapple and floral aromas and flavors.

Palate: Dry and aristocratic with a balanced structure, rich fruity flavors with yeast and herbal undertones. An unusual Chardonnay for its lack of oak and clean, fresh flavors.

Food pairing : Great with light appetizers and cheeses, vegetarian dishes, shellfish and other seafood. Scallops in Cream, light meats and pasta salads. A wonderful and versatile white wine.

Serve at 50 – 60° F. Most enjoyable within 2 years of vintage.

Technical details

Alcohol	12,99	% vol.
Residual sugar	1,75	g/lt
Dry extract	23,50	g/lt
Total acidity	6,35	g/lt
Ph	3,40	