



PIEMONTE DOC CHARDONNAY BARRIQUE



TERROIR CHARACTERISTICS

Altitude: 200 m a.s.l.
Size of vineyard: 1,47 Ha
Exposure: various
Type of soil: clayey-sandy
Vine planting density: 4600 vines / Ha
Vineyard training system: guyot
Age of vines: more than 25 years old

TECHNICAL NOTES

Grape variety: 100% Chardonnay
Vineyard practice: hand-harvesting
Wine-making method: fermentation in stainless steel tanks with no skins
Ageing method: stainless steel tanks and medium toast French barrique for up to 6 months
Bottle: borgognotte cc 750

WINE TASTING NOTES

Straw yellow in color with typical light green hues, this white wine is delicate and persistent on the nose, with scent of banana, and exotic fruit. The long aging in French barrique enhances its aromatic complexity, with delicate hints of vanilla and acacia honey.

PAIRING

Ideal accompaniment for first courses, seafood soups, white meat and aged cheese.

SUGGESTED SERVING TEMPERATURE

between 8°-10°C (45°-50°F)

Il Botolo Azienda Agricola

Strada Colombaro n.11, Nizza Monferrato (AT) Piemonte
Telefono: 02 21772134 | p.iva 01155270059 |
www.ilbotolo.com | email: info@ilbotolo.com

Seguici su:
 [@ilbotolo_winery](https://www.instagram.com/ilbotolo_winery)
 [Il Botolo Azienda Agricola](https://www.facebook.com/IlBotoloAziendaAgricola)