



PIEMONTE DOC CHARDONNAY BARRIQUE



TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont

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 tradition 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

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