



PIEMONTE DOC CHARDONNAY



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

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 green apple. Fine, velvety, harmonic, medium to full bodied and very well-balanced with a special great rich finish.

PAIRING

Best with appetizers, shell-fish, sea-food, and white meat.

SUGGESTED SERVING TEMPERATURE


between 8°-10°C (45°-50°F)

Il Botolo Azienda Agricola

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