



Piemonte D.O.C. Chardonnay



Grape-variety: Chardonnay 100%

Vinification: The harvest is early so as to protect the acidity that will allow the wine to keep longer than two years in the bottle. Entirely performed in steel, the vinification results in a dry, and just slightly spritzy wine.

Alc. by vol.: Varies between 11% and 13%.

Tasting notes: **Colour:** bright straw yellow with green nuances.
Nose: good intensity, with varietal aromas of banana and pineapple.
Taste: round, crisp and tangy, with the same aromas as on the nose.

Pairings: Its zesty flavour recommends pairing it with sweet food, but it is also a good match for fish and white meat. Perfect as an aperitif.