

Our wines

Vino Bianco Chardonnay



Municipality of production: San Damiano d'Asti

Variety: 100% Chardonnay

Exposition: East / South-East

Harvest: Beginning of September, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: 70 quintals

Winemaking: Soft pressing, fermentation at low temperature in stainless steel barrels protecting the wine from the oxygen

Ageing: 6 months in stainless steel barrel

Sensory characteristics: Straw yellow colour; fine and delicate perfume; fresh, moderately dry and pleasant taste; slightly sparkling. Perfect as aperitif or with fish and appetisers

Alcohol: 13%

Service temperature: 8-10 °C

FG

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