



# i somelieri

## PIEMONTE DOC CHARDONNAY

**GRAPE VARIETY:** Chardonnay

**HARVEST:** late August / early September

**VINIFICATION:** soft grape squeezing, controlled temperature fermentation. Refining in tank on thin lees. Filtration and bottling.

### TECHNICAL INFORMATION

**ALCOHOL:** 12,5% vol

**ACIDITY:** 5,5 g/l tartaric acid

### ORGANOLEPTIC FEATURES

**COLOR:** light straw yellow with greenish hues.

**SCENT:** fruity with hints of citrus and exotic fruits.

**TASTE:** fresh and delicate, a very fine alcohol, acidity and savouriness balance.

**IDEAL SERVING TEMPERATURE:** 6 - 8°C