

PIEMONTE CHARDONNAY "PARCELLA 146" DOC



Wine Data Sheet

Grapes: 100% Chardonnay (from a selection of grapes within the parcels)

Vineyard: Bricco La Gambina

Area: Grazzano Badoglio - Asti - Monferrato - Piedmont

Plot Number: 146

Surface Area (146): 1.1 ha

Soil: loamy soil (65% silt and 20% sand), 15% clay. Very high endowment of total limestone 189 g / kg

Exposure: South-East

Processing data

Harvest: hand picked in box

Fermentation and Batonnage in barriques for 10 months

Aging in bottles: 12 months Amount of bottles: 3600 Serving temperature: 12/14 °C

Characteristics of the wine

The wine has a beautiful straw yellow color tending to gold. The nose is rosemary flower, tomato leaf, peach skin yellow, hints of yeast. In the mouth it is crunchy with notes of almond and anise.

Good initial direct freshness and then widens in the mouthon the entire palate. Long and very persistent finish.

