

PIEMONTE CHARDONNAY DOC

Bright straw yellow in colour with greenish highlights, the nose is fresh and inviting, releasing notes of yellow tropical fruit and citrus. The palate is crisp, rich and aromatic with an intriguing savoury flavour.

Type: Piemonte D.O.C.

Grape variety: 100% Chardonnay

Altitude: 280 m above sea level

Soil: loam-silt-clay

Harvest: last ten days of August

Vinification: after selection in the vineyard, the grapes are harvested and taken to the cellar, where they are crushed and softly pressed. The must is cleared by natural decantation and ferments at a temperature of 18°C in steel tanks, where it rests on its fine lees for a few months. The wine is bottled during the winter and released for sale after a few months..



CAVALLERO
AZIENDA AGRICOLA