



Viticoltori dal 1914

PIEMONTE DOC CHARDONNAY



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot".

YIELD PER HECTARE: 110 quintals

AVERAGE AGE OF WINES: 15-20 years

GRAPES: 100% Chardonnay

VINIFICATION AND AGEING: Selection and picking of the grapes. Soft pressing (performed with nitrogen press) and fermentation in stainless steel tanks at a controlled temperature. The ageing continues in stainless steel tanks for 3 months and immediately after in the bottle for at least 1 month.

COLOR: Pale straw yellow with gold highlights

FRAGRANCE: Notes of white peach flowers and fruity notes of apple, banana, pineapple and almonds

FLAVOUR: Fresh with a slight typically bitter finish.

ALCOHOL CONTENT: 13%

TOTAL ACIDITY: <5,5 gr./l

RESIDUAL SUGARS: 3 gr./l

PAIRINGS: Wine of great versatility, excellent with white meat, fish, fresh soft cheeses.

SERVICE TEMPERATURE: 8/10°C

AWARDS

2024 LUCA MARONI > 90 PUNTI (ANNATA 2022)

2023 LUCA MARONI > 93 PUNTI (ANNATA 2021)

2021 LUCA MARONI > 90 PUNTI (ANNATA 2019)

2021 AIS VITAE > 2 VITI (ANNATA 2019)

2020 AIS VITAE > 2 VITI (ANNATA 2018)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.