Chardonnay DOC

Still White Wine

It pairs well with aperitifs and starters such as shrimp and shellfish cocktails, as well as with white meats, fresh cheese and light dishes.

CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013



Chardonnay / DOC Oltrepò Pavese

ORIGIN: Oltrepò Pavese

VINE VARIETY: Chardonnay

SOIL: Clayey, slimy with carenaceous limestone and gypsum, located around the 45° parallel north.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Soft pressing and destemming of the grapes. Fermentation with cultured yeasts at 16°C.

REFINING: In stainless steel tanks, followed by a second natural fermentation in autoclave with selected yeasts at 16°C. Throughout the process, the wine undergoes numerous analytical controls to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5%vol

COLOUR: Ruby red with garnet red tinges.

NOSE: Delicate, with aromas of dry fruit and hay, finishing with a hint of Mediterranean scrub.

PALATE: Soft, savory, and mineral. The freshness is accentuated by its sparkle.

INTERNATIONAL PAIRINGS: Parisian dumplings (France) – Greek salad (Greece)

SERVING TEMPERATURE: 10 – 12°C