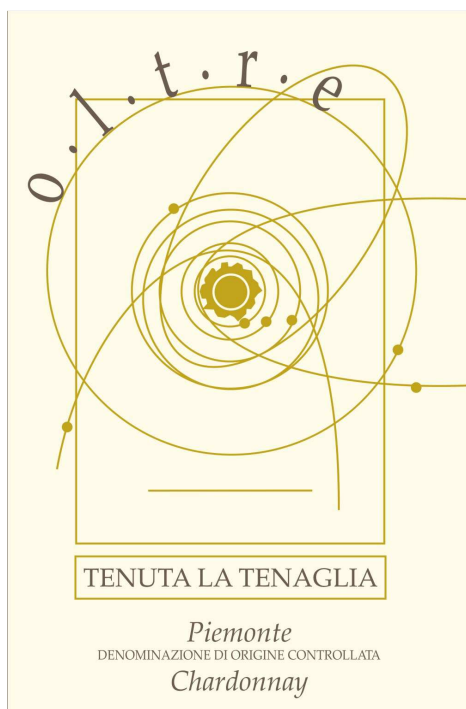


Piemonte Chardonnay DOC “Oltre”



Grape variety: 100% Chardonnay

Training system: espalier, with short Guyot pruning

Characteristics of the soil: marly and clay soil

Geological profile of the area: hilly landscape at 400-450 metres above sea level. South-eastern hillside position

Yield per hectare: max. 50 quintals with attentive selection of the grapes

Harvest period: end of August - beginning of September

Vinification: white grapes are pressed at low pressure. Fermentation is very slow and is carried on in new small barrels

Refining: for one year in small French oak barrels and then in bottles for at least 12 months.

Organoleptic profile: the wine displays a deep straw-yellow colour with fine gold shades. Its scent has traces of ripe fruits and vanilla. The taste is elegant and balanced, revealing traces of spices

Serving temperature: ideally at 11-12°C

Serving suggestions: it is perfect when served with sophisticated fish or vegetable courses, excellent also with white meat or matured cheese. A perfect wine to contemplate with.