



PIEMONTE DOC CHARDONNAY

Chardonnay is a white wine produced from a great international grape, that is easily adaptable to our sandy and tuffaceous soils, giving unique sensations and characteristics. We produce two wines from Chardonnay grapes, a still one and a sparkling one. It's born from our appreciation for this grape and from a never-ending research.

IN THE VINEYARD

Geographical location

Albugnano (AT). 500 meters above sea level facing south, south-west.

Grape: Chardonnay

Date of harvest: manual harvesting, usually performed between the end of August and the beginning of September.

Year of planting: 1999, 2009, 2016, 2017

Training system: gujot

Soil type: Sant'Agata Fossili Marls, sandy soil

Yields for hectare: 10 t

AT THE WINERY

Winemaking: destemming and crushing with soft pressure to obtain the juice, followed by temperature-controlled fermentation without malolactic fermentation. Then the wine is aged "sur lie" for three months in steel and wood tanks.

Ageing: no

Bottling period: in the spring following the harvest

Bottle ageing: no

Size: 0,75l

TASTING NOTES

Straw yellow colour, fruity scents, mostly pear and apple, and delicate rosemary notes. Nice on the palate thanks to the combination of tastiness and lively freshness.

Food pairings: this wine is nice with starters, light first courses and fish. It is also very pleasant apart from the meals.

Serving temperature: 8°



Az. Agr. Alle Tre Colline
di Carossa Franco
Albugnano (AT), Italia

www.alletrecolline.com
info@alletrecolline.com