



PIEMONTE DOC CHARDONNAY "An Costi"

"An Costi" is our idea of Chardonnay. From the best vineyards we produce this wine, born from research and many experiments. It's a grape characterized by an incredible variety of aromatic scents. The wine has great aromas which are enhanced by the fermentation and the ageing. Thanks to the long aging process, this wine can develop complex scents, preserving a great balance which is its main characteristic.

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: 2016, 2017

Training system: gujet

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. After the fermentation the wine is left in the barriques with the yeasts for 12 months.

Ageing: "sur lie" for 12 month in barriques

Bottling period: in the end of the summer that follow the harvest

Bottle ageing: 6 months

Size: 0,75l

TASTING NOTES

Golden yellow with a variety of scents, firstly vanilla notes, followed by exotic fruits and an exquisite note of white chocolate. At the taste it's a perfect balance with softness, structure and persistence.

Food pairings: it's great with first course, seafood soup, white meat and tasty cheese.

Serving temperature: 12°



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