

OLTREPÒ PAVESE DOC CHARDONNAY

GRAPES

100% Chardonnay

PRODUCTION AREA

Torrazza Coste, Codevilla

GROWING SYSTEM

Guyot

YIELD

5000 Vines/Ha

VINEYARDS

The two vineyards selected for the production of our Chardonnay have an altitude of 250 meters above sea level, with exposure to both East and West. The average age of the vines is 50 and 20 years, respectively.

WINEMAKING

The grapes are harvested manually in small stackable boxes, ensuring high quality determined by the selection directly in the vineyard. The whole grapes undergo gentle pressing. The extracted must is then transferred to steel tanks and inoculated with selected yeasts for controlled temperature fermentation.

AGEING

Aging in steel tanks at controlled temperature with periodic bâtonnage. Brief aging in French oak barrels of second and third passage for a portion of the wine. Blending and subsequent aging for 3-4 months in the bottle.

TASTING NOTES

Straw yellow color with golden reflections. Sweet and delicate aroma of flowers and exotic fruit. Full and round flavour with notes of stone fruit like apricot and peach.

SERVING TEMPERATURE

6°-8°C

ANALYTICAL CHARACTERISTICS

Alc. Vol. 12,00%; Total acidity 6,00gr/lit; Residual sugar 4,00gr/lit

