



“Nuvole”

PIEMONTE DOC CHARDONNAY

Grapes:

100% Chardonnay from its own vineyards.

Harvest:

The grapes are selected and hand-picked in the last ten days of September in crates of 20 kg.

Winemaking:

Destemming and soft stop in the closed press for about 12 hours. Soft pressing and obtaining the must flower. Static clarification of the must and adding yeast selected *Saccharomyces cerevisiae*. Conducting alcoholic fermentation at 18 ° C, part in barriques 225 liter French oak, partly in stainless steel tanks thermo.

Clarification and racking spontaneous during the winter to the fraction in steel; period on the lees of fermentation with the aid of batonnage until the following spring about in barrels.

Cold stabilization in late winter to avoid the formation of sediment in the bottle.

Bottling:

It is carried out in the spring after the harvest, in bottle Borgognotta Hellenic Maya 75cl.

Analytical characteristics:

Alcohol 13% Vol.

Total acidity 5,50 g / l

Sulfur tot. Less than 100 mg / l

Residual sugar 3.25 g. / L

Characteristics:

Straw color with beautiful green reflections, brilliant. Fruity, intense, elegant and pleasant characteristic hints of acacia flowers and minerals, harmonious. Savory taste, harmonious and full-bodied.

Serving suggestions:

It fits with starters of meat and fish, light first courses, aperitif and to all the seafood.

Serve cool, temperature 8-10 ° C.



Strada per Canelli, 19 14051 Loazzolo (AT)

Reg. San Giovanni, 108 14053 Canelli (AT)

e-mail: info@pianbello.com info@cantineamerio.it www.pianbello.com