



PIUMAGO PIEMONTE CHARDONNAY D.O.C.

AREA OF PRODUCTION

The vineyards are located in the municipality of Grana at an altitude of 230-250 m above sea level on calcareous clayey soil with south-western exposure.

GRAPE VARIETY

100% Chardonnay. Training system: Simple Guyot. Harvested by hand between the end of August and the beginning of September.

VINIFICATION

The crated grapes are subject to a manual selection, which allows only the best grapes to begin fermentation. Soft pressing is followed by fermentation in temperature-controlled steel tanks.

AGEING

In steel, then in the bottle, placed horizontally and kept at a controlled temperature.

DESCRIPTION

The colour is straw-yellow with golden highlights. On the nose, it presents floral and citrus hints with a strong, fragrant taste. The aroma is fresh and elegant. Scents of yellow fruit and fresh flowers can be recognised. On the palate, it is full with fine salinity and mineral notes.

PAIRING

Perfect as an aperitif, it also goes well with fish dishes and white meats.

STORAGE

It is recommended to keep the bottles in a horizontal position in a cool place (under 18 °C) with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 2-3 years.

AVAILABLE FORMATS

0,75 L

SERVING TEMPERATURE

8-10 °C