Chardonnay Lidia, long and elegant, complex minerals, spiced pepper...

**Denomination:**
- **Vintage:**
- **Specialties:**

**Grape variety:**
- **Alcohol content:**
- **Received awards:**
- **Average production:**
- **Average yield per ha:**
- **First vintage:**

**Vineyard:**
- **Location:**
- **Type of soil:**
- **Average age of vines:**
- **Average altitude:**
- **Vineyard size:**
- **Special characteristics:**

**Wine making process:**
- **Time of harvest:**
- **Cellar:**
- **Fermentation:**
- **Aging:**
- **Bottling:**
- **Release:**

**Wine description:**
- **Color:**
- **Bouquet:**
- **Taste:**
- **Evolution:**
- **Available bottle sizes:**
- **Pairings:**

**Further Information:**
- **Cultivation system:**
- **Total acidity:**
- **Sugar Content:**
- **pH level:**
- **Recommended serving temperature:**
- **Recommended type of glass:**

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**Piemonte Chardonnay DOC “Reserved Selection”**
- **2006**
- **named in honor of Lidia Rivetti, mother of the three brothers**
- **100% Chardonnay**
- **13.5% by vol.**
- **3,000 bottles (0.8% of entire wine production)**
- **2,500 bottles**
- **1993**

- **Mango**
- **sandy**
- **20 years**
- **500 m**
- **2 hectare**
- **south exposure, high altitude**

- **beginning of September**
- **LA SPINETTA, Castagnole Lanze**
- **alcoholic and malolactic fermentation in new French 2000 Liter oak barrels**
- **12 months in new French 2000 Liter oak barrels**
- **transfer to stainless steal vats for 12 months before bottling**
- **2 and a half years after harvest**

- **yellow straw color with slightly green reflections**
- **rich yet complex with scents of thorn-tree and sweet flower**
- **elegant and long, well balanced, minerals, pepper spiced**
- **20 years**
- **normal and magnum**
- **poultry, fish and any type of appetizers and cheese**

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**Cordone Speronato**
- **6.5%**
- **0**
- **3.3**

- **10º-13º Celsius**
- **small Bordeaux**