Chardonnay Lidia, complex and elegant, hazelnuts and honey ...

**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”**

- **2007**
- 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**
- **27 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
complex with scents of thorn-tree, hazelnuts and honey
elegant and long, well balanced, minerals, pepper spiced,
very long and persistent finish

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**