Chardonnay Lidia, high toned peach, lemon oil, musk & floral aromas...

**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 “Limited Edition”**

2010
- 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
- 32 years
- 500 m
- 2 hectare
- south exposure, high altitude

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

- yellow straw color with slightly green reflections
- high-toned peach, lemon oil, musk, and floral aromas mark the penetrating, ethereal nose.
- peach kernel pungency weaves its way through nutty, peachy richness on the palate, sheer viscosity and ripeness, displays a dynamic, almost shimmering sense of fruit and mineral interplay.
- 20 years
- normal and magnum
- poultry, fish and any type of appetizers and cheese

- Cordone Speronato
- 6.5%
- 0
- 3.3

- 10º-13º Celsius
- small Bordeaux