Lidia Chardonnay
yellow fruits, sea salt, green apple and white currants ...

Denomination: Piemonte Chardonnay DOC
Vintage: 2011
Grape variety: 100% Chardonnay
Alcohol content: 13.5% by vol.
Awards:
Average production: 3,000 bottles per year
Average yield per ha: 2,500 bottles
First vintage: 1993

Vineyard:
Name/location: Mango
Soil type: sandy
Average vine age: 33 years
Average altitude: 500 m a.s.l.
Vineyard size: 2 hectares (4.4 acres)
Special characteristics: southern exposure, high altitude sustainable, no use of herbicides or pesticides
Farming:

Winemaking process:
Time of harvest: beginning of September
Cellar:
Fermentation: LA SPINETTA, Castagnole Lanze alcoholic and malolactic fermentation in used 2,000-liter French oak casks
Aging:
Bottling: 12 months in 2,000-liter French oak casks
Particularities:
Release: transfer to stainless steel vats for 24 months before bottling
wine is named in honor of Lidia Rivetti
3-1/2 years after harvest

Wine description:
Color:
Bouquet: yellow straw color with slightly green reflections
Taste: yellow fruits, sea salt, green apple and white currants
Evolution: very mineral in character, this is a firm wine with great freshness.
Tense in style, this Chardonnay balances perfectly between richness and a fine structure.
Available bottle sizes: 750 ml and magnum
Pairings: poultry, fish and any type of appetizer or cheese
Training system: Cordone Speronato
Total acidity: 6.5%
Sugar content: 0%
pH level: 3.3
Recommended serving temp: 10-13 Celsius
Recommended glass: small Bordeaux