Lidia Chardonnay
*green tea, apple and linden blossom...*

Denomination: Piemonte Chardonnay DOC
Vintage: 2012
Grape variety: 100% Chardonnay
Alcohol content: 13.5% by vol.
Awards: 3,000 bottles per year
Average production: 2,500 bottles
First vintage: 1993

Vineyard:
Name/location: Mango
Soil type: sandy
Average vine age: 34 years
Average altitude: 500 m a.s.l.
Vineyard size: 2 hectares (4.4 acres)
Special characteristics: southern exposure, high altitude
Farming: sustainable, no use of herbicides or pesticides

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

Wine description:
Color: yellow straw color with slightly green reflections
Bouquet: green tea, apple and linden blossom
Taste: very mineral in character, this is a firm wine with great freshness.
Evolution: Tense in style, this Chardonnay balances perfectly between richness and a fine structure.
Available bottle sizes: 20 years
Pairings: 750 ml and magnum
Training system: poultry, fish and any type of appetizer or cheese
Total acidity: Cordone Speronato
Sugar content: 6.5%
pH level: 0
Recommended serving temp: 3.3
Recommended glass: 10-13 Celsius
cSmall Bordeaux