Lidia Chardonnay

floral and slightly mineralic nose with some lemony notes...

Denomination: Piemonte Chardonnay DOC
Vintage: 2013
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: 35 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: floral and slightly mineralic nose with some lemony notes
Taste: white flower, pear and subtle spice hints are found in this beautiful white and the spice continues onto the edge, intense and stony but concentrated flavors that culminate a crisp finish
Evolution: 20 years
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