**Lidia Chardonnay**

*floral and gorgeous with lemon, honeysuckle and mineral aromas...*

<table>
<thead>
<tr>
<th>Denomination:</th>
<th>Piemonte Chardonnay DOC</th>
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</thead>
<tbody>
<tr>
<td>Vintage:</td>
<td>2014</td>
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<tr>
<td>Grape variety:</td>
<td>100% Chardonnay</td>
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<tr>
<td>Alcohol content:</td>
<td>13.5% by vol.</td>
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<td>Awards:</td>
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<tr>
<td>Average production:</td>
<td>3,000 bottles per year</td>
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<tr>
<td>Average yield per ha:</td>
<td>2,500 bottles</td>
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<tr>
<td>First vintage:</td>
<td>1993</td>
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**Vineyard:**

- **Name/location:** Mango
- **Soil type:** sandy
- **Average vine age:** 36 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 gorgeous with lemon, honeysuckle and mineral aromas
- **Taste:** full body, bright acidity, balanced, agile and a light oily and layered undertone, bread dough with good mouthfeel and bright and lasting acidity
- **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

LA SPINETTA S.S. - VIA ANNUNZIATA 17 - 14054 CASTAGNOLE LANZE ITALY
TEL: +39 0141 87 73 96 - FAX: +39 0141 87 75 66 - mail: info@la-spinetta.com
www.la-spinetta.com