Lidia Chardonnay

*pineapple and peach aromas with a mineral nuance...*

**Denomination:**
Piemonte Chardonnay DOC

**Vintage:**
2015

**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:**
Mango

**Name/location:**
sandy

**Soil type:**
37 years

**Average vine age:**
500 m a.s.l.

**Average altitude:**
2 hectares (4.4 acres)

**Vineyard size:**
southern exposure, high altitude

**Special characteristics:**
sustainable, no use of herbicides or pesticides

**Farming:**
beginning of September

**Winemaking process:**
LA SPINETTA, Castagnole Lanze

**Time of harvest:**
alcoholic and malolactic fermentation in used 2,000-liter French oak casks

**Cellar:**
12 months in 2,000-liter French oak casks

**Fermentation:**
transfer to stainless steel vats for 24 months before bottling

**Aging:**
wine is named in honor of Lidia Rivetti

**Bottling:**
3-1/2 years after harvest

**Particularities:**
yellow straw color with slightly green reflections

**Wine description:**
pineapple and peach aromas with a mineral nuance rich and dry, conveying an impression of solid dry extract to the youthful pineapple and stone fruit flavors. Finishes dry and minerally, with a hint of butterscotch and subtle lingering fruit

**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