



Piemonte Chardonnay MEJ

Wine: Sparkling

Colour: straw-yellow with golden reflections.

Perfume: fruit character . . . pineapple, peach, light bouquet, well blended with variegated perfumes.

Taste: harmonious, fresh and lingering

Accompanying: it accompanies starters and light first courses, main courses based on fish or white meat, fresh or lightly seasoned cheeses.



Vineyard

Surface (Ha): 1

Variety of wine planted: 100% Chardonnay

Year of Planting: 1980

Altitude (m): 200 m a.s.l.

Exposure: South South-West

Position: Hilly

Type of soil: Limestone

Slope of the hill: 20%

The production process

This wine has been produced with grapes grown in directly owned vineyards located in **Ottiglio Monferrato**.

Whole grape has been gently pressed and the first must is put into thermo-conditioned tanks where the **initial fermentation** takes place at 18-20°C.

Fermentation is then continued in **small French oak** barrels until all sugar is consumed.