



“DIVERS” PIEMONTE CHARDONNAY

GRAPES

Chardonnay

PRODUCTION AREA

The vineyards are located in Penango and Cioccaro, on calcareous, loamy, somewhat sandy soil.

VINIFICATION

Soft pressing of the whole grapes right after harvesting. Natural cold static decanting of the must for 24 hours without using any fining agents or enzymes. Then the clear must is placed in stainless steel tanks for the fermentation, keeping the temperature under control. Fermentation process lasts approximately 15 days.

AGEING

The wine is bottled after a fining period, usually one year after harvesting in late summer.

