



# PIEMONTE CHARDONNAY DOC

Chardonnay first made an appearance on the hills of the Langhe in the late 1800s, but most growers only began to give it the consideration it deserves for the first time a hundred years later.

Piazza planted some vineyards of the varietal in San Rocco Seno d'Elvio in 1985.

Each year they now produce an elegant, fresh traditional-style wine featuring the varietal's typical aromatic qualities.

An intense, crystal-clear straw yellow colour with golden nuances is followed by an irrepressible, expansive nose, with clear notes of banana, pineapple and yellow peach joined by a slight hint of sage.

The mouth is filled with elegance by a dry taste that ends in a good aromatic finish.

**Bottle sizes:** 75 cl



**Vineyards:** Cicchetta

**Varietal composition:** 100% Chardonnay

**Harvest period:** early September

**Vinification and ageing:** pressing of the grapes, followed by fermentation at a low temperature in steel. The wine then evolves for 6-8 months in steel, before ageing in the bottle, stored horizontally in underground cellars.

**Alcohol:** 12,5-13%

**Colour:** crystal-clear straw yellow with golden highlights.

**Nose:** fresh and markedly fruity, with hints of exotic and yellow-fleshed fruit, along with floral and aromatic notes.

**Taste:** delicate, fresh and mouth-filling, with good aromatic length.

**Food pairings:** cold appetizers, starters and baked or grilled fish or white meat-based mains.