

PIEMONTE DOC CHARDONNAY

BEVIÒN

THE WINE

Annual production (avg)

10000

Vinification

THINNING OF THE GRAPES AT THE END OF JULY.
MANUAL HARVESTING IN SMALL CRATES, PNEUMATIC
AND SOFT PRESSING OF THE GRAPES, FERMENTATION

Aging

8 MONTHS IN 50 HL INOX STEEL VESSELS

Colour

HAY YELLOW WITH GOLDEN HUE

Bouquet

DELICATE AND ELEGANT AROMAS

Palate

GOOD DENSITY AND TASTY FULL-BODIEDNESS

Average alcohol content

12,5 % VOL

Serve at

12-14 °C

Refinement

2-3 YEARS



THE TERROIR

Production area

OUR VINEYARDS

Grape variety

CHARDONNAY 100%

Vine density

5500

Wine age

10 YEARS

Training method

GUYOT

Sun exposure

SOUTH/SOUTH-EAST

Soil

CALCAREOUS BASE, MIXED CLAY

Yield

9000 KG PER HECTARE

