

PIEMONTE DOC CHARDONNAY

BEVIÒN SELEZIONE

THE WINE

Annual production (avg)

4000-6000

Vinification

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

Aging

IN NEW BARRIQUES FOR 8-10 MONTHS

Colour

HAY YELLOW WITH GOLDEN HUE

Bouquet

VANILLA AND EXOTIC FRUIT

Palate

GREAT BALANCE BETWEEN ACIDITY, SAVORINESS
AND SMOOTHNESS

Average alcohol content

14-15 % VOL

Serve at

12-14 °C

Refinement

10-15 YEARS



THE TERROIR

Production area

OUR VINEYARDS

Grape variety

CHARDONNAY 100%

Vine density

5500

Wine age

30 YEARS

Training method

GUYOT

Sun exposure

SOUTH/SOUTH-EAST

Soil

CALCAREOUS BASE, MIXED CLAY

Yield

9000 KG PER HECTARE

