

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

