

Piemonte Doc charDonney "Agricol A Sul in"



Color

Deep straw-colored with delicate greenish reflections, bright.

Fragrance

Intense bouquet with floral and herbal scents.

Flavor

Dry and pleasant, with fruity notes. It is a dry white wine with an important complexity and character.

Combinations

Starters, fish dishes, eggs, herbal omelettes, soups, risotto.

How to serve it

Serving temperature: 10-12° C. Because of its complexity and density, it is not advised to serve it at lower temperatures.

Storing

The bottles must be stored horizontally away from the light and in fresh environment. It can be aged for 4-5 years thanks to the particular vinification in wooden barrels.

Wine-making

The must, obtained by a soft squeezing of the grapes, has been poured in a wooden barrel of 25 Hl., where, after the fermentation, it has been in contact with the dregs for 3 months. It has been bottled in February.

Grapes

Chardonnay.