

## PIEMONTE DOC CHARDONNEY "AGRICOLA SULIN"



### 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 January.

### Grapes

Chardonnay.

### Vineyard description

The vineyard is located in the territory of Ottiglio a height of about 350 meters above sea level and the soil is calcareous - clayey.