

VITIDAUTUNNO®

PIEMONTE CHARDONNAY

Denominazione di Origine Controllata

The Chardonnay, an international grape variety, is used to produce some of the most famous wines and sparkling wines.

Even in Langa and Roero there are some particularly impressive and exciting presentations.

The cold crying and temperature controlled fermentation, both in wood and steel, combined with a subsequent glass wine distillation, create a product of good longevity, excellent aromaticity and delicate complexity.

Tufo, marne and minimal presence of stone and fossils enhance the extraordinary potentiality of this grape.

Type of wine: complex white and mineral.

Location of the vineyard: Alta Langa.

Structure and type of soil: extremely varied dough: limestone stone limestone and tufaceous skeleton.

Variety of grapes: Chardonnay 100%.

Care in preparation: Harvest and choice of manual grapes.

Alcohol content: 13,5% - acidity: 7,00 gr/l.

Ageing: small wood, steel, glass.

Bottle type: glass amphora cl 75.

Packing: boxes of n. 6 bottles.

Availability: 17 months after harvest.

Colour: straw yellow with vivid green reflections.

Fragrance: intense, mineral and slightly aromatic.

Taste: fresh, slightly aromatic with lightly freshly mown grass aftertaste.

Consumption: it is advisable to appreciate its fruited vein within 2-3 years.

Serving temperature: 10 - 11°C

Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

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