



VALLE D'AOSTA DOP CHARDONNAY 2018



Appellation:	Valle d'Aosta DOP Chardonnay
Area:	Aymavilles(AO)
Vintage:	2018
Grapes:	Chardonnay 100%
Harvest time:	Late September
Harvest method:	Hand-picked
Altitude:	650 meter above sea level
Alcohol content:	13%
Soil type :	Morainal-sandy soil

VINIFICATION AND AGEING

After the harvest, we keep the grapes inside the press for 5 hours at 15°C. Then we vinified with great care; the grapes are delicately crushed. The must ferments at a controlled temperature of about 18°C to preserve the best characteristics of the grape.

The wine is gently stirred on the fine lees for a few months before being filtered and prepared for bottling.

After the bottling we aging the wine inside the bottle for at least 2 years, in this way we obtain more balance and a fine body, where the acidity is more delicate.

TASTING NOTES

Colour: Straw yellow with golden hues

Bouquet: Fresh aromas, with notes of white flowers with full and harmonious fruity notes

Flavour: Elegant body with freshness and sapidity

FOOD PAIRINGS:

It goes well with appetizers, light first courses, cold cuts and cheeses.