

BORGO MARAGLIANO

PIAN MUCIOT

Piemonte

**Denominazione di Origine Controllata
Chardonnay**

Grape variety: 100% CHARDONNAY

Altitude: 410 metres above sea level

Slope: 18% with north-easterly exposure

Pruning technique: Low Guyot

Average yield per hectare: 65 hl.

Production:

The grapes ripen in the second ten days of September and are harvested by hand, with meticulous selection.

This is followed by vinification after removal of the stems and skins. Fermentation takes place slowly in steel tanks, thanks to strict temperature control at a constant level of 16-17 °C.

The sweet must that has now been transformed into wine undergoes several racking operations during the winter.

Bottling is carried out a few months later, usually at the beginning of the new year.

Tasting notes:

Delicate and very personal characteristics: a dull straw-yellow colour full of beautiful greenish highlights; an intense, fruity bouquet with an evident scent of banana; a full and enveloping flavour with a delicate herbaceous sensation.

Its elegant freshness when young is particularly noteworthy.

Gastronomic pairings:

Pleasant as an aperitif, it pairs well with delicate starters, especially those featuring fish, and with white meats.

Oenological characteristics:

Effective alcohol content 11.5% vol.

Total acidity 6 g/l

Commercial presentation:

Case of six 75 cl bottles



Sizes
available:
75 cl