

PIEMONTE CHARDONNAY SPUMANTE D.O.C.



CÉPAGE: 100% Chardonnay

PLANT: guyot simple

YIELD: 70 hectolitres / Ha

RIPENING: the wine remains on its own leavens for 9 months

REFINING: this wine doesn't require any refining due to its freshness peculiarities

FERMENTATION TEMPERATURE: 10-8° C

PERIOD OF FERMENTATION: 10-12 days

MALOLACTIC FERMENTATION: it is avoided for keeping the wine freshness

BOTTLE PERIOD: June – July

ALCOHOL CONTENT: 12,5% by Volume

TOTAL ACIDITY: 5,5

PH: 3,10

AVERAGE ANNUAL PRODUCTION: 8.000 bottles (750 ml)