



Sant'Evasio Collection

Piemonte Chardonnay D.O.C.

Chardonnay grapes selected by south exposed vineyards of the hill of San Nicolao.

THE HARVEST

Depending on the maturity of the grapes harvesting takes place between 25th august and 5th of September.

WINE MAKING

The grapes are pressed and the must obtained is fined organically. Then, after a racking made to eliminate the lees, some selected yeasts are introduced to promote the alcoholic fermentation. At the end of this process the wine stays in contact with the fermentation lees for 20-25 days, then it is cooled at 10-12 degrees and racked for many times to reach the clarity, then it will be ready for bottling.

ORGANOLEPTIC NOTES

Colour: light pale yellow

Bouquet: fruity with hints of white flowers

Taste: savoury, characteristic long, with hints of peach, banana and apple.



HOW TO SERVE IT

Temperature: 8-10 degrees

Serve in glasses for young white wine

Food Pairings: it pairs well with aperitifs, brunch, main courses and fish dishes. It's better to drink it when it's young.

NOTES

A production of 110 quintals of grapes per hectare, that is 11900 litres of wine.



White wines