

VITE COLTE®

CANTINE IN BAROLO

Fosche

Piemonte DOC Chardonnay



WINEMAKING PHILOSOPHY

The grape variety of origin is Chardonnay, an international variety which has found favourable soils and exposures in Piedmont.

After soft crushing and a short period of cold maceration, the free run must ferments at a temperature of 16-18°C to enhance the varietal aromas. This is followed by several months' ageing on lees, with partial ageing in small barrels, to improve the product's complexity and longevity.

TASTING NOTES

Colour: straw yellow

Bouquet: intense and complex, with notes of ripe fruit

Palate: smooth with notes of yellow fruit, particularly apple and banana.

STATISTICAL INFORMATION

Grape variety: Chardonnay

Alcohol: 13.50 % vol.

Appellation: Piemonte DOC Chardonnay

Aging: partial ageing in small barrels.



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Fosche 2025

Piemonte Chardonnay DOC



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A medium-bodied chardonnay, poised and well-defined. On the nose it has aromas of sliced apples, spiced pears and some baking spices. Medium-bodied with fresh acidity. Velvety and refined. K.D.

WINE ENTHUSIAST THE WORLD IN YOUR GLASS **BUYING**GUIDE

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BEST BUY

MIGLIORI VINI ITALIANI

Luca Maroni

LUCA MARONI 97