

VITE COLTE®

CANTINE IN BAROLO

Vallerenza

Piemonte DOC Chardonnay Brut



WINEMAKING PHILOSOPHY

The grape variety of origin is Chardonnay, cultivated in vineyards at an altitude between 350 and 500 metres above sea level.

After soft pressing, the free-run must is kept at a low temperature until the prise de mousse, which takes place in pressurised tanks at a controlled temperature of about 15 °C. The product spends at least six months on yeasts.

This technique enables us to obtain a fragrant sparkling wine, with intense aromas reminiscent of the grape of origin, but with a good structure and a pleasant smoothness.

TASTING NOTES

Colour: clear straw yellow

Bouquet: quite intense and complex, with aromas suggesting green and stone fruits, such as apple and pear.

Palate: clean and dry, velvet-textured and well balanced. Nicely mouth-filling, with a sweet and caramel finish.

STATISTICAL INFORMATION

Grape variety: Chardonnay

Alcohol: 12.0 % vol.

Sugar content: 9 g/l ± 2

Appellation: Piemonte DOC Chardonnay

Aging: Minimum of 6 months on the lees

Growing Region: Monferrato

