Ca' del Principe

Qualità è indice di Distinzione

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

CHARDONNAY



Grape variety:
produced from Chardonnay grapes.

Soil:
clay-sandy.

Harvest period:
usually the last ten days in August depending on the established ripening level.

Number of bottles produced:
410.

In the cellar:
soft pressing of intact grapes shortly after the harvest.

Fermentation and maceration:
in stainless steel vats at low, controlled temperatures. The fermentation takes place very slowly until sugar conversion is complete, thereafter, in spring, the wine obtained is put into bottles for secondary fermentation. After aging on lees for at least four years, the wine obtained is ready for the manual disgorgement operations which require great accuracy and experience.

Colour:
bright straw yellow. The perlage is fine, lively and persistent.

Smell:
intense and harmonious, with notes of ripe fruit and hints of bread crust.

Taste:
fresh, with a good body/acidity balance.

Alcoholic content:
12.5% vol.

Coupling:
ideal as an aperitif but its extraordinary balance, body and length make it suitable to accompany any kind of dishes.

Technical information:
75 cl. content.

Packing:
6-bottle boxes.

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