



Ca' del Principe
Quality is sign of distinction

PIEMONTE D.O.C. CHARDONNAY 2014

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: produced with Chardonnay grapes at 100%.

Production area: Santo Stefano Belbo (CN) - Frazione Cascine.

Soil: clayey and sandy.

Cultivation system: casarsa.

Total surface: 5.000 mq.

Age of the vineyard: 23 years old.

Harvest period: generally at the first ten-day period of september according to the predetermined maturation level.

In the cellar: soft pressing of the intact grapes.

Vinification method: fermentation and maceration made in steel tanks at a controlled temperature between 15-20°. A spontaneous sedimentation occurs after the completion of the fermentation. Afterwards the wine is poured and kept on the noble dregs up to the bottling.

Preparation time: 7-8 months in steel tanks and two months in bottle.

Colour: straw-yellow.

Smell: wide and fruity brought out by notes of apple and banana.

Taste: fresh, pure and delicate.

Alcoholic content: 13% vol.

Coupling: appetizers, first light dishes and fish dishes at a service temperature of 10°C.

Technical information: content of 75 cl.

Packing: 6 bottles box.



Azienda Agricola Ca' del Principe

Strada Nicrosi, 3 - 12058 - S. Stefano Belbo (CN) - Italia

Tel. e Fax: +39 0141 847150 - Email: info@cadelpincipe.com - Web: www.cadelpincipe.com - P.IVA: 0280989004