



Ca' del Principe
Qualità è indice di distinzione

PIEMONTE D.O.C CHARDONNAY

METODO CLASSICO V.S.Q.P.R.D.
MILLESIMATO 2013 DOSAGGIO ZERO

Grape variety: produced from 100% Chardonnay grapes.

Production area: Costigliole d'Asti (AT).

Type of soil: clay-sandy.

Training system: Casarsa.

Age of vineyard: 25 years old.

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

Harvest: manual, in crates.

Number of bottles produced: 484.

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 five 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.

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

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

Alcohol content: 12.5% vol.

Method: 1st natural fermentation in steel vat and 2nd natural fermentation in the bottle (Classic Method).

Pairings: 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.

Package: 6-bottle boxes.

This delicious wine, produced in limited quantities, is handcrafted from the grape harvesting to bottling.



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