

PIEMONTE CHARDONNAY DOCG - “ELYÀ”



DRY WHITE WINE, APPELLATION OF CONTROLLED ORIGIN

GRAPES Chardonnay 100%

PRODUCTION 100 quintals/hectare

AREA OF PRODUCTION

The grapes destined for the production of this wine come from the sunny hills in Santa Libera di Canelli, a position in which the temperature varies considerably between night and day, guaranteeing excellent aromas and flavors.

METHOD OF CULTIVATION

Low Guyot training
Planted on a hill 300 meters above sea level

Gradient: 25%

Terrain: limestone

Exposure: southeast

VINIFICATION

Following rigorous thinning out prior to the harvest, with the aim of limiting production and considerably increasing quality, the grapes are gathered by hand and placed directly in the press, after a short cryomaceration with the skins in the press.

The must obtained from the pressing is refrigerated to encourage the deposit of the lees and it is then decanted into temperature-controlled vats where the alcoholic fermentation occurs at 17°C – 18°C.

After fermentation, it is refrigerated once again to avoid malolactic fermentation.

The wine is bottled in the spring following the harvest, after stabilization.

AGEING

At least three months in the bottle.

ORGANOLEPTIC CHARACTERISTICS

Color: intense straw yellow, with greenish hues

Bouquet: extremely fruity, fresh with aromas that recall tropical fruits

Taste: dry and delicate on the palate, good length with medium acidity

ALCOHOLIC STRENGTH 13.5% abv.

RECOMMENDED WITH seafood hors d'oeuvre, risotto, fish of all kinds, makes an excellent aperitif.

SERVING TEMPERATURE 10 – 12°C.

BOTTLES 0.75l

STORAGE

Vertical, in a cool dry place, away from light and vibration.