



La Patareina

The land, the vineyards, the wine



Piemonte Chardonnay

Denominazione di Origine Controllata

“ White Wood ”

Annata/Vintage	2015
Vitigno/grape variety	100% Chardonnay
Resa per Ha/Yield per Hectare	90 q.li/Ha
Vendemmia/Picking	manual with baskets

Vinificazione/Production The grapes, harvested manually in the baskets, are directly transferred to the cellar, thanks to the proximity of the vineyard. The first phase separates the grapes from that which will arrive in the press, to obtain the must originally conferred in a steel tank of 50 Hl., and next will be put into precious oak barriques, for fermentation of about 6 months. Having obtained the wine, the same will then be placed in steel tanks for the aging of the wine and bottling.

Alcool/Alcohol	13 %
Residuo zuccherino/Residual sugar	1.54 g/l
Acidità / Total acidity	6.53 g/l

Tasting notes: Luca Maroni writes ...

Feelings: a whiteness of fruit and spices sweetly exceptional. Its excellent oenological clarity is its transformation: a varietal of banana and clear and unripe grape pulp with a vanilla bouquet of calibrated oak and floral aromatic expressive fragrance. Then a great extract, a whirling, powerful, harmonious soft taste. A great wine.

Food pairing

High alcohol content and spicy notes make it ideal if accompanied by seasoned cheeses like Castelmagno, smoked fish, spiced white meats.

Service temperature: 14 °C

THE VINEYARD

Location	Piedmont - Italy
Coordinates	44°42'47.47"N - 8°21'22.01"E
Municipality	Castel Boglione (Asti)
Land/soil	clay and sand
Altitude	391 m a.s.l.
Breeding system	Guyot
Harvest	September

