

# VITIDAUTUNNO®

## PIEMONTE CHARDONNAY

Controlled Designation of Origin

The Chardonnay, an international grape variety, is used to produce some of the most famous wines and sparkling wines.

Langa and Roero also have some examples particularly significant and exciting.

The cryomaceration and temperature controlled fermentation, both in wood and steel, combined with a subsequent permanence of the wine in glass, create a product of good longevity, excellent aromaticity and delicate complexity.

Tuff, marl and minimal presence of stone and fossils enhance the extraordinary potentiality of this grape.

**Type of wine:** complex white and mineral.

**Location of the vineyard:** Alta Langa.

**Structure and type of soil:** extremely varied dough: limestone silt stone and tufaceous skeleton.

**Variety of grapes:** Chardonnay 100%.

**Care in preparation:** Manual harvesting and selection of the best grapes.

**Alcohol content:** 13,5% - acidity: 7,00 gr/l.

**Ageing:** small wood, steel, glass.

**Bottle type:** glass amphora 0,75 - 1,5 L.

**Packing:** boxes of n. 6 bottles.

**Colour:** straw yellow with vivid green reflections.

**Fragrance:** intense, mineral and slightly aromatic.

**Taste:** slightly aromatic with lightly aftertaste of freshly mown grass.

**Consumption:** it is advisable to appreciate its fruited vein within 2-3 years.

**Serving temperature:** 10 - 11°C

### Castellinaldo d'Alba (Cn)

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