

PUNTET

Piemonte Chardonnay Doc



Type of terrain: Limestone-marly

Altimetry: 200m

Strains/ha: 4700

Yield/ha: 85 ql

Harvest: Manual

Training: Guyot

Exposure: South



Vinification: Soft pressing of the grapes. The must thus obtained is clarified by means of flotation. Fermentation is conducted at a controlled temperature of about 15-16°C. This is followed by a rest on the lees about 6 months, during which periodic batonnage is carried out.



%

Alcol: 13,5% vol

Tasting: The freshness of this wine does not mask an important structure due to the late harvest of part of the Chardonnay grapes. It presents intense fruity aromas on the nose, with notes of peach, mango and banana and pear. The entry into the mouth is powerful but balanced, thanks in part to the acidity that contributes freshness. The savory note helps harmonization and overall balance making the finish velvety and very persistent.



Pairing: Aperitifs, fish dishes, shellfish.



Serving T: 7/8° C

TENUTA
LA MERIDIANA
Original Barbera since 1890