



**WINE'S NAME: CHARNO'**

**DENOMINATION: Piemonte DOC Chardonnay**

**GRAPES:** Chardonnay 100%

**AREA:** Cella Monte, Monferrato, Piedmont

**SOIL TIPE:** Calcareous sedimentary soil

**VINEYARD POSITION:** south-west, 300 meters high

**TRAINING METHODS:** Guyot with 4000 vines/hectare

**PRODUCTION:** 80 quintals/hectare of grapes and 5'000 bottles/year

### **VINEYARD**

Chardonnay grapes are very sensitive to disease especially "*flavescenza dorata*" so we have to buy some more grapes from the neighbors.

### **WINEMAKING**

The grapes are harvested by hand when they reach perfect maturity and immediately brought into the cellar to be processed. Selection of the grapes is very important for us: we don't want to have under ripe fruits, dried ones or mold. We press the grapes and the most starts the fermentation with low temperature, which is controlled to 18/20 Celsius degrees to keep the perfumes in the wine. Charnò is aged in steel tanks and bottled after 6/7 month.

### **THE WINE**

This straw-colored Chardonnay has an intense fruity-flowery bouquet that is characteristic. It has fresh mouth- feel and harmonic structure with long finish. We don't age it in oak barrels in order to preserve the crisp flavor of this grape.

### **FOOD PAIRINGS**

This Chardonnay may be served with an appetizer or to accompany fish, vegetables, raw food, fresh cheeses, or even goat or sheep cheese. Serve Charnò at 5-6 °C.

### **AWARDS**

Mention in Slow Wine (Slow Food), Vini d'Italia (Gambero Rosso) and Vini Buoni d'Italia (Touring Club Italiano).

