

*Nuvole*

## PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## CHARDONNAY

### PRODUCTION AREA

Castagnole delle Lanze, south of Piedmont,  
between Langhe and Monferrato

*Soils profile:* calcareous with some clay and a little  
bit of sand

*Average vineyard altitude:* mt 250-370

*Vine density per hectare:* 4000-5000 vines per Ha

*Training System:* Guyot modified with arc

*Percentage of grape varieties:* 100% Chardonnay



### WINEMAKING

The grapes are selected by hand in different vineyards located in Castagnole delle Lanze. They are immediately destemmed and the juice is kept in contact with the skin for one night normally, in order to have a more complex and structured wine. After this Crio-maceration there is the pressing. Alcoholic fermentation is made in stainless steel autoclave and for a 25/30% in French oak barrels at low temperature (14-16°C) for almost a month. Malolactic fermentation occurs if necessary, it depends from the vintage. Wine is kept in contact with his fermentation lees until bottling, with a weekly batonnage.

*Alcohol by Volume:* 12-13%;

*Total acidity:* 5,5-6,5 ‰

### PROFILE

The nose is highly complex, fruity melon scents with pineapple, coconut, sage and a light hint of hazelnut. The flavour is sweet and spicy at the same time, mineral, savoury and harmonic with a persistent aftertaste.