



CASTAGNOLE DELLE LANZE

PIEMONTE CHARDONNAY

Piemonte DOC Chardonnay

Born from the successful adaptation of a noble international grape variety to the historic hills of Piedmont, Piemonte DOC Chardonnay represents a perfect blend of French-style finesse and local terroir. This white wine combines a fragrant bouquet of exotic fruit and white flowers with a velvety, harmonious palate—ideal for those seeking freshness and elegance.

GRAPE VARIETY: 100% Chardonnay

ALCOHOL CONTENT: 13.5%

VINE TRAINING SYSTEM: Guyot

SOIL: Clay-limestone

HARVEST PERIOD: Late August

WINE MAKING: Partial destemming; some stems are retained during fermentation. Cold maceration in the press for 3–4 hours. Gentle pressing of the grapes using a horizontal membrane press. Use of selected yeasts. Fermentation off the skins in stainless steel tanks. Aging: in French oak barriques for approximately 6 months.

COLOR: Pale straw yellow with greenish highlights

PERFUME: Intense, with floral, fruity, and spicy notes.

TASTE: Dry yet velvety, smooth, and fresh, with a slightly bitter finish.

FOOD MATCH: Pairs perfectly with cold buffets, appetizers, light pasta or rice dishes, white meats, and fish courses

SERVING TEMPERATURE: 8 – 10 °C

AVAILABLE FORMATS: 0.75 l



Dogliotti 1870 Snc

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