

DOGLIOTTI 1870

PIEMONTE DOC CHARDONNAY

Denomination: Piemonte DOC Chardonnay

Grape variety: 100 % Chardonnay

Vine-training system: Guyot

Soil: Mainly clay-limestone-sand

Grape-harvest: September

Max. Crop/hectare: 10 metric tons

Alcohol percentage: 13 % Vol

Color: Straw yellow with green reflex

Perfume: Intense with flowery and fruity sensations

Taste: Dry, fresh, smooth with a bitter aftertaste

Food match: Great with fresh buffet, appetizer, white meat, and fish

Wine making: Soft pressing of the grapes in a horizontal membrane press, followed by fermentation at low temperature in steel tanks

Temperature of service: 8 – 10 ° C

Glass recommended: Tulip glass

Ageing: None

Conservation: Cold storage in fresh wine cellars



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