

BORGO MARAGLIANO

CREVOGLIO

Piemonte

**Denominazione di Origine Controllata
Chardonnay**

Grape variety: 100% CHARDONNAY

Altitude: 390 metres above sea level

Slope: 18% with north-easterly exposure

Pruning technique: Low Guyot

Soil: 30% tufaceous rock - 68% sandstone - 2% calcium

Average yield per hectare: 65 hl.

Production:

After a first green harvest in summer and having become fully ripe at the end of September, the grapes undergo meticulous selection during harvesting to enhance their personality even more. Upon arrival in the cellar, they are softly pressed and the alcoholic fermentation of the must, at a constantly controlled temperature of 12-13 °C, gives it the first connotations of the Chardonnay wine. Crevoglio is left to mature in steel tanks for several months, with just one racking operation during this time. The wine is bottled at the end of February. The entire batch then ages in the bottle for several weeks before release for sale at the beginning of April.

Tasting notes:

An attractive, full straw colour with evident greenish highlights when young, and a very crisp nose with hints of linden, hazelnut and ripe banana; the palate is structured and well-balanced. It has a delicate aftertaste reminiscent of its aromas and confirms its individual personality.

Gastronomic pairings:

Ideal with fish starters and molluscs, white meats, very delicate rice and pasta dishes and cheeses, including those that are particularly mature.

Oenological characteristics:

Effective alcohol content 12.5% vol.

Total acidity 6 g/l

Commercial presentation:

Case of six 75 cl bottles



Sizes
available:
75 cl