COPPO

1892

MONTERIOLO
Piemonte Doc
Chardonnay



Chardonnay has been present in Piedmont since the early 1800s, introduced by Filippo Asinari, Count of San Marzano and Costigliole, after his service alongside Napoleon. He brought vines from Burgundy, and thanks to the region's soil and microclimate, Chardonnay continues to thrive here today.

APPELLATION: Piemonte Doc Chardonnay
GRAPE VARIETY: 100% Chardonnay
FIRST VINTAGE PRODUCED: 1984
EXPOSURE: south, south-east
SOIL COMPOSITION: calcareous clay marl with prevalence of silt
VINEYARDS ALTITUDE: 650 ft a.s.l
TRAINING SISTEM: Guyot
VINEYARD DENSITY: 4.500 plants per hectare
HARVESTING PERIOD: September
HARVEST: selection in vineyards of the healthiest, ripest grapes hand collected in 20 kg picking baskets
VINIFICATION AND FINIG: soft pressing and fermentation in french oak barrels
AGING: on fine lees in french oak barrels with several batonnages
MALOLACTIC: partially carried out

COLOR: brilliant straw yellow
NOSE: hints of yellow flowers enriched by notes of exotic fruit and ripe peach
TASTE: a fresh front-end leaves room to an enveloping structure and a mineral finish
PAIRINGS: lobster, chicken with mustard sauce, Bitto cheese
SERVING TEMPERATURE: 14°
SIZES: 0,375 l - 0,750 l - 1,5 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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