

LA MONTAGNETTA

Domenico Capello

LA FIUR

PIEMONTE DOC CHARDONNAY

Appellation: Piemonte Doc Chardonnay –
Denominazione d’Origine Controllata

Grape variety: Chardonnay 100%

Vineyards: village of Roatto, Montagnetta hill.
Village of San Paolo Solbrito, I Ronchi hill

Soil: medium-textured clays

Altitude: 250 meters

Harvesting: manually at the beginning
of September

Vinification: destemming and crushing,
cryomaceration for about 24 hours and a follow
pressing and fermentation of clean must at 16°C.
After a pouring, it’s left to rest for about 6 months
on its fine lees and then is bottled.

Organoleptic characteristics:

Colour: intense straw yellow

Scent: fruity and intense floral with tropical fruits
notes

Taste: fresh, balanced and structured

Food pairing:

seafood and delicaded apetzizers. Ideal as aperitif.

Serving temperature is 12 °C

