

Wine name:

- **Le Aie 2019
Affinato**

Appellation:

- White wine Chardonnay

Production area:

- Costigliole d'Asti.

Vineyard:

- Chardonnay.
- The vineyard producing this wine, are exposed at Est. The soil vary from medium texture with vein of sand and clay to a soil with high percentage of clay.
- Average age of the vines: between 20 and 25 years old.



Yield per hectare:

- Around 5 tons corresponding to around 35 hl.

Vinification:

- The Chardonnay grapes are harvested in crates in the coolest hours of the day between 10 and 15 September. The grapes were pressed and de-stemmed remaining in contact with the must for 12 days in steel tanks. alcoholic and malolactic fermentation continued in a 10HI acacia barrel.

Ageing:

- After racking, the wine remained in wood until the following summer and bottled at the end of July 2010.

Bottle ageing:

- In bottle for about 18 months.

Analytical data:

- Alcohol: 13.49 % vol.,
- Total acidity: 5 g/l
- Total SO2: <5 mg/l
- there was no addition of sulfur in each phase

Suggestion for consumption:

- It goes very well with food such as starter, fish, white meat or cheese.
- Serving temperature: around 10-12°C,