Wine name:

. Le Aie 2020 **Affinato** 

Appellation:

White wine Chardonnay

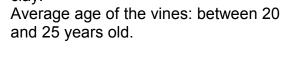
**Production** area:

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



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.

Black man amount actions

Ageing:

After racking, the wine remained in wood until the following summer and bottled at the end of July 2021.

**Bottle** ageing: In bottle for about 6 months.

Analytical data:

Alcohol: 12.57 % vol., Total acidity: 5.40 g/l Total SO2: < 10 mg/l

there was no addition of sulfur in each phase

Suggestion for

It goes very well with food such as starter, fish, white meat or cheese.

consumption:

Serving temperature: around 10-12°C,