

Wine name:

- **Le Aie 2017**

Appellation:

- White wine Chardonnay

Production area:

- Costigliole d'Asti.

Vineyard:

- Chardonnay.
- The vineyard producing this wine, are exposed partly South and partly 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 7 tons corresponding to around 50 hl.

Vinification:

- The Chardonnay grapes are harvested by hand in small chest during the coolest hours of the day between September 10 and 15. For the year 2014 the grapes was crushed and destemmed while maintaining contact with the must for 3-4 days.
- Grapes are pressed using a small vertical basket press and the juice is then decanted for about 12 hours.
- Alcoholic fermentation is made in small size stainless steel tank to allow a good temperature control.

Ageing:

- Maturation in stainless steel tank for around 12 months.

Bottle ageing:

- In bottle for about 3 months.

Analytical data:

- Alcohol: 13.76 % vol.
- Total acidity: 5,2 g/l
- Total SO2: 10 mg/l

Suggestion for consumption:

- Very good served as an aperitif
- Goes also very well with food such as starter, fish, white meat or cheese.
- Serving temperature: around 8-10°C.