

Viberti

Chardonnay Piemonte DOC

100% Chardonnay

Tasting Notes:

The bouquet is bursting with fruit, particularly banana and apple. Elegant floral notes of acacia and minerals accent the nose. The palate is creamy, yet balanced by a pleasant acidity on the finish.

Serve as an aperitif or alongside seafood, both raw and cooked, as well as light pasta dishes.

Vineyards:

Region: Piedmont, Italy
Name: Various
Size:
Training Method: Guyot
Planting Density: 4,800 vines/hectare
Soil Composition: Lime & clay
Elevation: 280-350 meters

Winemaking:

Harvest

Date: Early September
Method: Manual

Pre-fermentation

Container: Stainless steel tanks
Temperature: 7°C
Duration: 3 days

Fermentation

Container: Stainless steel tanks
Temperature: 18-20°C
Duration: 30 days
Maceration: Bâtonnage
Malolactic: Full

Filtered:

Yes

Fined:

Yes

Aging:

Container/Cooperage: 90% stainless steel tanks & 10% new oak tonneau
Duration: 12 months
Bottle-Aging Duration: 1 month

Technical Data:

Alcohol: 13.5%
Residual Sugar: 1.0 grams/liter
Acidity: 5.0 grams/liter
Dry Extract: 27.0 grams/liter

Production Quantity: 7,000 bottles



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