

Viberti Chardonnay Piemonte



Varietal: 100% Chardonnay

Appellation: Piemonte DOC

Alcohol %: 13.5

Production: 550 cs

Altitude: 280-350 meters

Acidity : 5 g/l

Sugar: 1 g/l

Soil: Lime & clay

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

Vinification: Stainless steel tanks 18-20°C for 30 days

Aging: 90% stainless steel tanks & 10% new oak tonneau 12 months 1 month in the bottle.

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

Accolades

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