

# LA MARANZANA

TERRE DI COLLINE E VIGNETI

## SPUMANTE DOC PIEMONTE CHARDONNAY



This wine is made from the classic French grape variety Chardonnay, grown in the Monferrato area. Its characteristics make it ideal for a process creating a sparkling wine before bottling, with a fermentation lasting nine months at controlled temperature in large pressurized barrels. The process creates very positive results, giving this Piemonte Chardonnay small and persistent bubbles that can be compared to the perlage produced by classic sparkling wine techniques.

**Tasting notes:** the wine's colour is a bright straw yellow, with golden reflections featuring greenish tinges. Its bouquet is intense and distinctive, delicate and fresh, with hints of begonia, green apple, citrus fruits and honey. On the palate, it is dry and persuasive, complex, fresh and fragrant, well-balanced and harmonious, smooth, with very delicate touches of bitter flavour, and pleasant hints of green apple. It has an enjoyable acidity that is never excessive, and its flavour recalls honey, acacia and liquorice.

**Culinary combinations:** this is a very versatile wine, ideal with Italian-style hors d'oeuvres, fish and seafood recipes. It is also excellent for aperitifs and quick snacks.

**Alcoholic strength:** 12,5% by volume

**Serving temperature:** 8° C

**Suggested glass:** flûte

**Storage:** in a cool location, protected from light

**Ageing potential:** 2 years



IVINI DI  
VERONELLI  
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## Oenological characteristics

<b>Type</b>	white
<b>Grape variety</b>	100% chardonnay
<b>Average annual production</b>	8.000 bottles, each 750 ml
<b>Maturation</b>	the wine rests on its lees for nine months
<b>Ageing</b>	not necessary, considering the wine's freshness
<b>Fermentation temperature</b>	8-10 °C
<b>Time of fermentation</b>	10-12 days
<b>Malolactic fermentation</b>	best avoided in order to preserve freshness
<b>Bottling period</b>	from June to July in the year following harvest
<b>Total acidity</b>	5,5 g/l.
<b>Ph</b>	3,10
<b>Winemaking process</b>	the whole grapes are pressed at low pressure, and the free-run must is kept in temperature-controlled vats, where the first phase of fermentation takes place at 18° C
<b>Area</b>	Piedmont