



La Maranzana

PIEMONTE CHARDONNAY D.O.C. "COLLE EOLO"



It comes from the noble Chardonnay vine that, cultivated in the Piedmont areas, expresses itself with typical characteristics of the vine. The wine has a golden straw yellow color, aromas of fresh flowers with pleasant hints of almond in bloom and fresh fruit, the palate is rich and consistent and at the same time elegant and with character.

Tasting notes: straw-yellow wine with golden reflections. Very intense and fine aromas of exotic fruit, apple and banana. Good balance on the palate between freshness and softness with aromatic persistence of great elegance. With good structure and taste can be appreciated as a young wine. However, the aging in bottle increases the complexity of its fragrances.

Culinary combinations: with fish dishes, seafood, also as an aperitif and with snacks

Alcoholic strength: 12% by volume

Serving temperature: 8-10° C

Suggested glass: flûte

Storage: in a cool location, protected from light

Ageing potential: 2 years



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Oenological characteristics

Type	white
Grape variety	100% Chardonnay
Average annual production	3.000 bottles, each 750 ml
Maturation	the wine remains on its yeasts for three months
Ageing	not necessary, due to the characteristic freshness
Fermentation temperature	8-10° C
Time of fermentation	10-12 days
Malolactic fermentation	not recommended
Bottling period	at the beginning of the year after the harvest
Total acidity	5,5 g/l.
Ph	3,10
Winemaking process	the grapes are pressed and macerated for a few hours to enrich the must with the characteristic grape flavors. After softening, the must is separated from the grape skins and subjected to static clarification. Then prepared for fermentation at controlled temperature with selected yeasts
Area	Piedmont