



WHITE WINES / 360° COLLECTION



La Fraschetta

🔸 PIEMONTE D.O.C. CHARDONNAY

Colour: *light gold.*

Aroma: *lifted aromas of stone fruits and melons.*

Palate: *medium bodied, containing flavours of ripe peaches and tropical fruit. It has some yeast and malolactic complexity, but retains its pureness of Chardonnay fruit.*

Region: *the Monferrato hills in the South of the Province of Alessandria, Piemonte. South West aspects at altitudes between 250 and 400 m. Limestone-clay soil.*

Vineyard: *Piemonte low Guyot trellis. Average age of vines 15 years. Planting density 4,000-4,500 vines/ha.*

Wine making: *6,300 Lt/ha. The fruit was hand harvested at the beginning of September. 100% tank fermented under temperature control.*

Analytic data: *alcohol content 12.5% vol. Total acidity 5 g/l.*

Serving temperature: *8-10°C.*

Packaging: *in cases of 6 and 12 x 750-ml bottles.*



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13