PIEMONTE DOC CHARDONNAY

# BEVIÒN

# THE WINE

Annual production (avg) 10000

## Vinification

THINNING OF THE GRAPES AT THE END OF JULY.
MANUAL HARVESTING IN SMALL CRATES, PNEUMATIC
AND SOFT PRESSING OF THE GRAPES, FERMENTATION

## Aging

8 MONTHS IN 50 HL INOX STEEL VESSELS

### Colour

HAY YELLOW WITH GOLDEN HUE

### Bouquet

**DELICATE AND ELEGANT AROMAS** 

### Palate

GOOD DENSITY AND TASTY FULL-BODIEDNESS

## Average alcohol content

12,5 % VOL

# Serve at

12-14 °C

# Refinement

2-3 YEARS





# THE TERROIR

## Production area

OUR VINEYARDS

## Grape variety

CHARDONNAY 100%

## Vine density

5500

# Wine age

10 YEARS

## Training method

GUYOT

# Sun exposure

SOUTH/SOUTH-EAST

## Soil

CALCAREOUS BASE, MIXED CLAY

### Yield

9000 KG PER HECTARE