



## **"PIODILEI"**

# **CHARDONNAY**

### **LANGHE D.O.C.**

**GRAPE VARIETY:**  
CHARDONNAY 100%

**VINEYARDS:**  
Sourced from our Family-owned vineyards “Il Bricco” in Treiso, located in the Barbaresco area, and “Colombaro” in Serralunga d’Alba, located in the Barolo area, which will be replaced from the 2019 vintage with the “Mosconi” vineyard in Monforte d’Alba. Since the 1985 vintage, it represents our desire to produce a white wine with the same body, complexity and ageing potential of the great reds historically produced in the area.

**VINIFICATION:**  
The grapes are picked in small baskets, then softly pressed at low temperature. The fermentation starts in stainless steel tanks and then finishes in French oak barriques, new for only one third.

**AGEING:**  
In French oak barriques for almost 8 months with extensive lees contact.

**NOTES:**  
Spicy, creamy and intense with a soft but long aftertaste. Sweet fruit, hot and ripe, still very fresh with an elegant touch of oak. Long life. Produced in very small quantity.

