

PIEMONTE CHARDONNAY

Spumante Brut

Description	Sparkling wine straw- yellow clear colour with some light green reflections, slightly sweet and tart at the same time, with lingering bubbles.
History	Chardonnay, quality French grape variety, is cultivated with excellent results also in Piedmont. The territorial closeness with the origin's area, meant that the chardonnay arrived in Piedmont during the first half of the 800. The propitious climate, cool and windy, fine and suited hilly exposures, suitable soils, have contributed to its optimum development.
Type	White
Production area	San Damiano d'Asti
Grape variety	Chardonnay 100%
Exposure	South
Denomination	Piemonte Chardonnay DOC Spumante Brut
Winemaker	"La Ribota" Estate
Vinification	Stainless -steel controlled temperatue, subsequently the free-draw juice remains at low temperature till the second fermentation in pressurised tank with the long Martinotti method (or Charmat) with subsequent rest on yeasts
Alcohol by Volume	12,5 % vol
Harvest period	Late August
Ageing	Not provided
Colour	straw- yellow clear colour with greenish reflections.
Bouquet	Intense and fruity fragrance with hints of yeast in which elegance and sophistication stands out.
Taste	Slightly sweet and tart at the same time, with intense and lingering perlage.
Parings	Sublime as an aperitif for the freshness of its bubbles, suitable to accompany appetizers and light first courses, with fish and white meat.
Serving Temperature	8 - 10 gradi
Bottle sizes/liter	Flute light 0,75 lt.
Description	Vininvilla 2018 - Vininvilla 2022