



CANTINE POVERO

Il Sordallo
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
CHARDONNAY



Year
2025

Grape Variety
Chardonnay

Vineyard
Cultivation system: espalier cultivation -
guyot pruning
Soil: sandy and clayey

Winemaking
Removal of grape stalks and
cooling at 5°C
Soft pressing at 0,6 Atm
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 15/16°C
(with selected yeasts inoculation)
Fermentation time: 15/20 days
Ageing: 2/3 months sur-lie



Tasting Notes

Colour: pale straw yellow with greenish reflections

Aromas: fresh, subtle, and herbaceous with intense tropical notes, hints of banana and mango

Taste: dry and persistent
Serving temperature: 8/10°C

Food pairing: hors d'oeuvres, fish, cold Dishes

Alcoholic Content

12% vol

Ageing potential

Excellent during the first year following the grape harvest

Packaging information

Bottle size: 75 cl

Bottles per case: 12

Shelves: 5

Cases per layer: 12

Cases per pallet: 60

Case size: 31,8 x 32,8 x 23,8

Full case weight: 15,3 kg

Pallet: 80*120*170 euro-epal

EAN: 8029591002431

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Monferrato

Roero

Langa

