



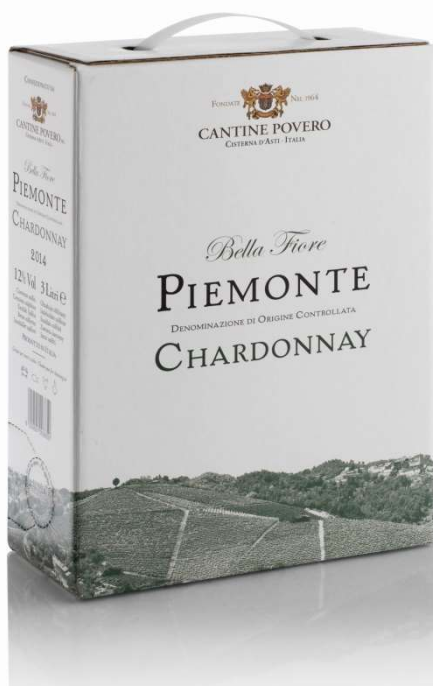
CANTINE POVERO

Bag in Box

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

CHARDONNAY



Year

2020

Grape Variety

Chardonnay

Vineyard

Cultivation system: espalier cultivation

-

guyot pruning

Yield per hectare: 10000 kg

Soil: sandy and clayey

Harvesting: manual

Winemaking

Removal of grape stalks and cooling at

10/12°C

Cold maceration for 10/12 h

Soft pressing at 1 Atm

Natural decantation for 12 h

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

Flavour: fresh and persistent, with intense tropical notes, hints of banana and mango

Taste: dry and herbaceous

Serving temperature: 8/10°C

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

Alcoholic Content

12% vol

Ageing potential

4/6 weeks after opening

Packaging

Box content: 3 Lt

Units per carton: 4

Layers: 5

Cartons per layer: 12

Cartons per pallet: 60

Carton measure: 17,5x40x27

Gross weight: 13 kg

Pallet: 80*120*170 euro-epal

EAN: 8029591003650

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Monferrato

Roero

Langa

