

# VITE COLTE®

CANTINE IN BAROLO

## Fosche

### Piemonte DOC Chardonnay



#### WINEMAKING PHILOSOPHY

The grape variety of origin is Chardonnay, an international variety which has found favourable soils and exposures in Piedmont.

After soft crushing and a short period of cold maceration, the free run must ferments at a temperature of 18-20°C to enhance the varietal aromas. This is followed by malolactic fermentation and several months' ageing on lees to improve the product's complexity and longevity. It is then blended with 5-15% of wine from the previous vintage aged in barriques, and bottled.

#### TASTING NOTES

**Colour:** straw yellow

**Bouquet:** intense and complex, with notes of ripe fruit

**Palate:** smooth with notes of yellow fruit, particularly apple and banana.

#### STATISTICAL INFORMATION

**Grape variety:** Chardonnay

**Alcohol:** 14.0 % vol.

**Appellation:** Piemonte DOC Chardonnay

**Ageing:** 3 months on the lees in steel vats

