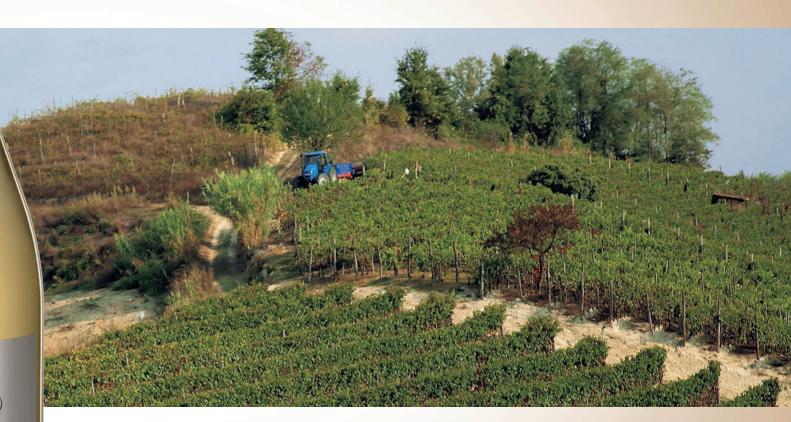


Noble French grape variety which has recently started to be cultivated in Piedmont region.

It can be used as a basic wine in sparkling process. It can be bottled when still or when lightly lively, as we do. It has a straw-yellow colour, a fresh and fruity bouquet with peach fragrance. Its taste is dry and pleasant.



## Le Masche

• Piemonte DOC Chardonnay - 750 ml •

Varietal	Chardonnay 100%
Winemaking	Grape pressing, decantation and fermentation at controlled temperature.
Alcohol	12,5 % by Vol.*
Garde probable	3 years*
Serving Temperature	10-12° C.
Food pairings	Aperitif wine, it goes well with light hors-d'oeuvres, soups, eggs and fish.

<sup>\*</sup>Average data

PIEMONTE

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CHARDONNAY

VINCHIO - VAGLIO SERRA





