

Lidia Chardonnay

denominazione di origine controllata

2016

Designation of Origin

Appellation: Piemonte Chardonnay DOC

Grape varietal: 100% Chardonnay

Formats: 750 ml e Magnum

Vinification

Alcoholic fermentation in used French oak barrels, followed by 18 months of aging.

Finally, bottle aging for about 6 months

Tasting Notes

Color: yellow straw with green hues

Bouquet: hints of freshly cut apples, honey and cooked pears

Taste: minerality is found on the palate and it has a wonderful freshness. The hints of citrus and white flowers complete a decidedly rich profile with a polished finish

Technical Characteristics

Alcohol content: 13.5% Vol.

Total acidity: 6.5 g/l

pH level: 3.3

