

# San Colombano

## PIEMONTE CHARDONNAY denominazione di origine controllata



### TIPOLOGY

Piemonte Chardonnay  
D.O.C.

### PLANT DENSITY

4500 plants for hectar

### VARIETY

Chardonnay

### ALTITUDE

200 - 350 m s.l.m.

### HARVEST PERIOD

End of August, Start of  
September

### SOIL STRUCTURE

Medium mixture of soils leaning  
more toward limestone and  
calcareous soils

### EXPOSURE

South west

### VINIFICATION

The harvest is done by hand placing the grapes into small plastic baskets, and transporting them to the winery. The grapes will be placed directly into a pneumatic press and will be lightly pressed and the must transferred to a vertical stainless steel tank to then undergo a fermentation in a temperature controlled. After racking the wine is then placed into barrique for about 6 months on lies (batonage). After this aging the wines will then be ready to be bottled and will rest in bottle for another 6 months before being available to the market.

### TASTING NOTES

The wine has a medium intense straw yellow, the nose is fresh fruits and white flowers with sent of vanilla and nuances of bread crust. In the mouth is full bodied and pleasant, with a good structure and acidity. The finish is quite remarkable with a soft aromatic notes with remarkable longevity.

### PAIRINGS

The combination is excellent with fish and crustacean dishes, either baked or grilled. Also great with fresh and aged cheese.

Serve at 10° C



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