



### MONTERIOLO 2008



Chardonnay is not, as many believe, a recent introduction to Piedmont. This grape has been present in the region since the first half of the 1800s, thanks to Filippo Asinari, Count of San Marzano and Costigliole and an important political-military figure. Upon his return from France, where he collaborated side-by-side with Napoleon, he brought home several vines of Chardonnay from the famous vineyards of Montrachet with plans to cultivate them in Costigliole. Chardonnay still grows in Piedmont today because the combination of the soil and microclimate is well suited to this variety, allowing it to take root and flourish.

**APPELLATION:** Piemonte d.o.c  
**GRAPE VARIETY:** Chardonnay  
**FIRST VINTAGE PRODUCED:** 1984  
**EXPOSURE:** south - south est  
**SOIL COMPOSITION:** calcareous clay marl with prevalence of silt  
**VINEYARD ALTITUDE:** 650 ft a.s.l.  
**TRAINING SYSTEM:** Guyot  
**VINEYARD DENSITY:** 4.500 plants per hectare  
**HARVESTING PERIOD:** September 2008  
**HARVEST:** selection in vineyards of the healthiest, ripest grapes hand collected in 40 lb picking baskets  
**VINIFICATION SYSTEM:** soft pressing and fermentation in french oak barrels  
**MALO-LATTIC:** partially carried out  
**AGING:** 9 months on fine lees in french oak barrels with several batonnages  
**ALCOHOL:** 12,60 % vol.  
**TOTAL ACIDITY:** 5,55 g/l  
**pH:** 3,25  
**COLOR:** straw yellow with greenish reflections  
**NOSE:** wild flowers, mango, citric fruits, the freshness of the sea spray  
**TASTE:** savory and freshly balanced  
**PAIRINGS:** oysters, roasted fowl, goat cheeses  
**SERVING TEMPERATURE:** 14° C  
**SIZES:** 0,375 l - 0,750 l - 1,5 l

