



Ca' Bergantino

Azienda Agricola Silva Luca
www.bergantina.com

CHARDONNAY PIEMONTE DOC

A wine of great personality, with intense fruit reminiscent of pineapple and banana, typically varietal, specially with the seafood appetizers and vegetable menus

Wine type: Dry White wine

The vineyards: located in the municipality of Vignale Monferrato with exposure to North North West and altitude above sea level 200

Grape varieties: Chardonnay 100%

Processing: Stemming and pressing of the grapes, cold settling of the must; fermentation in stainless steel tanks at controlled temperatures

Specially as and with: It is a good aperitif, excellent with the fresh spring salads, cold appetizers and seafood entrees
Serve at 9/10 ° C.

Color: yellow

Bouquet: typically varietal, with notes of apple, pineapple and citrus

Taste: warm and persistent aftertaste with sensations reminiscent for the nose, with pleasant flavor

Alcohol content: 12% alc. / Vol.

Residual sugar: dry

Aging: maturation of the wine on the lees for 4 months. Sterile bottling and short aging in bottle before release

Bottle Type: Bordeaux antique green

Life Expectancy: 3 years



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