

valter bosticardo

Il Vento

Piemonte Chardonnay DOC

The grapes come from the Valcalosso vineyards in Calosso. The vineyards were planted in 1976 and 1985 with what are now the oldest producing Chardonnay vines in Piedmont. There, the grapes get to the right degree of ripening needed for vinification in both steel, as is the case with this wine. This vinification process provides the wine with considerable elegance and complexity, with a good balance between its floral notes, its fruit. The low yields per hectare obtained, in combination with special winemaking techniques, make this wine remarkably long-living and rather versatile in pairing with food.



CHARACTERISTICS: straw yellow with greenish hues when young, gradually veering to deeper yellow with maturation; the nose is rich, with acacia and pear hues, together with bread crust and enjoyable honey notes. On the palate, it is dry and full, thanks to its salinity and superior alcohols. the acidity is fresh, but moderate, and further dampens after bottling.

ALCOHOL: 14,5%

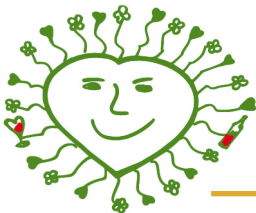
YEAR OF PLANTING: 1976-1985

FERMENTATION: 100% in stainless steel tanks

AGING: 4-6 months on fine lees and 12 months in the bottle

LONGEVITY: up to 4-6 years if stored in a suitable place (max 20°C) with the bottle lying horizontally

FOOD PAIRINGS: fish, shellfish, vegetable starters, pasta and rice dishes, white meats, mixed grills



tenuta dei fiori

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