

SASSAIA “Piemonte Chardonnay”



Wine: Piemonte Chardonnay

Vintage: 2021

Vineyard: Riolo

Harvest: 7th and 12th September, 2021

Brix: 22.5

Alcohol: 13.5%

pH: 3.25

Total Acidity: 6.18

Fermentation: Hand-selected grapes, barrel fermentation with indigenous yeasts at low temperature followed by a cooling of the barrels to ~ 4 ° C (39 ° F) for the winter months, which allows the release of nutrients from the noble lees allowing a sequential and natural malolactic fermentation in spring.

Aging: Aged in Chassin, French oak barrels, 25% new and 75% neutral for 9 months. Bottled on June 20, 2022.

Aromas: White flowers, hazelnuts, sage and eucalyptus.

Flavors: Fresh pear with lime drops.

Vintage Notes: Harvested by hand in 5-6kg crates. Soft pressing of whole bunches. Chardonnay of the 2021 vintage was perfect ripeness due to adequate rainfall, warm days and cool evenings.

