

AZIENDA AGRICOLA CAPRI
DI FRANCO BRUNO PIERLUIGI
STRADA VALLESCURA, 22
14035 GRAZZANO BADOGLIO (AT)



CHARDONNAY PIEMONTE DOC (P.D.O.) ELISIR



APPELLATION

100% Chardonnay Piemonte DOC (P.D.O.).

GRAPE VARIETY

100% Chardonnay.

WINE GROWING

Calcareous soil with clayey silty texture; The training system is in the single Guyot.

GRAPE HARVEST AND WINE-MAKING

Selected grapes are harvested in early September. Traditional white vinification with fermentation at 16° c.

AGING

Aging In stainless steel for 5 months.

TASTING NOTES

wine presents a characteristic yellow colour with greenish reflections. The scent is fresh with floral and fruity notes of apple and melon. Delicate fruit flavours In the mouth it is fresh, full-bodied and balanced. Alcohol content: 13,5 % vol..

FOOD SEARCHING

It pairs well entree, appetizer. Excellent with white meat, seafood, vegetables plate.