



Wine Description

A delicious 100% Chardonnay grown in marly, chalky soils and barrel fermented for extra creaminess and refinement. Monterioolo is matured in barrel for nine months before it is refined, filtered and bottled. It then is held in bottle for eight months before it is released from the winery.

Tasting Notes

Bright yellow with golden hues, Monterioolo offers juicy flavors of ripe tropical fruits, such as pineapple and melon, followed by pure, fragrant aromas of vanilla, apple pie, caramel, and chamomile. On the palate, the bright acidity balances the supple tropical fruit flavors. A rich finish lingers on the palate with a note of tangerine.

Suggested Food Pairings

Recommended with rich pastas, quiches, omelettes, and grilled white meats, it is also superb with grilled or baked salmon.

Monterioolo Piemonte Chardonnay

DOC 2007

vineyard characteristics

Grape Variety	100% Chardonnay
Production Area	Agliano and Castlnuovo Calcea
Exposure	southern - south east
Soil Composition	limestone and calcareous marl
Training System	Guyot
Elevation (feet)	660
Vines per Acre	1800

winemaking & aging

Harvesting Period	August
Harvest	selection in vineyards of the healthiest, ripest grapes collected in 20 kg crates
Fermentation Container	barriques
Length of Alcoholic Fermentation (aprox days)	12/15
Fermentation Temperature (°F)	59
Length of Maceration (days)	14

aging

Aging Container	barriques
Size of Aging Container	225 L
Age of Aging Container	50% new and 50% used
Cooperage	french oak
Length of Aging Before Bottling	9 months
Length of Bottle Aging	30 months

analytical data

Alcohol	12.5 % vol
Total Acidity	5.42 g/l
pH	3.22

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