



Wine Description

A 100% Chardonnay grown in selected vineyards around Canelli and Agliano, in Piedmont. Part of the wine is matured in barriques for six months, although a portion is refined in tank to preserve its freshness and fruitiness. Finally, the two batches are blended together resulting in a well balanced, round, yet fresh, wine. Malolactic fermentation is partially carried out, ensuring an elegant, creamy texture.

Tasting Notes

Pale yellow in color, with greenish reflections, Costebianche offers a fine bouquet of citrus and flowers, accented by light notes of vanilla, apple pie, and spice. This wine is soft and subtly buttery on the palate with toasty, oak nuances and a long, pleasant finish.

Suggested Food Pairings

A very versatile wine recommended with a wide array of foods from antipasti to grilled white meats. Delicious with quiche Lorraine and omeletes.

Costebianche Piemonte Chardonnay DOC 2008

vineyard characteristics

Grape Variety	100% Chardonnay
Production Area	Agliano village
Exposure	southern/southeastern/southwestern
Soil Composition	calcareous marl
Training System	Guyot
Elevation (feet)	660
Vines per Acre	1600
Yield per Acre (tons)	3

winemaking & aging

Harvesting Period	September
Malolactic	partially carried out
Length of Alcoholic Fermentation (aprox days)	12/15
Fermentation Temperature (°F)	59

aging

Refining Method and Aging	70% 6 months in french oak barrels on yeasts with frequent batonages, 30% 6 months in stainless steel
Aging Container Tanks	barrique 70%; stainless steel 30%
Cooperage	french oak
Length of Aging Before Bottling	6 months

analytical data

Alcohol	11.70 % vol
Total Acidity	5.62 g/l
pH	3.31

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