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Casali del Barone

Piemonte Bianco DOC



Vinification

The grapes are harvested by hand, destemmed and softly pressed. They ferment then at a controlled temperature of 14–16° for about 3 weeks. After that, the wine remains two more months on lees to refine, before being bottled.

Description

Straw yellow color with golden reflections. The nose is elegant, with fruity and floral overtones.

Food Pairings

It is ideal with typical dishes and cheeses, first courses with cereals and vegetables, fish.

Chardonnay, Arnes	**Langhe, Piemonte**	**10–12 °C**	**Alcol: 12.5% Zuccheri: 4 g/l**