



PIRA

PRODUTTORI DI VINI TIPICI DAL 1876

LANGHE D.O.C. CHARDONNAY

PIRA



LANGHE D.O.C. CHARDONNAY PIRA

Denomination: DOC (Denominazione Origine Controllata)

Grape variety: Chardonnay 100%

Growing area: Langhe.

Training system: guyot

Harvest: Beginning of september

Fermentation and vinification: 10 – 12 days in steel tanks

Refining: in steel tanks

Alcohol: 13 %

Sugars: 2 gr/l

Total acidity: 5,5 g/l

Serving temperature: 12°C

Suggested glass: tulip glass

TASTING NOTES

Colour

Straw yellow with bright reflexes.

Bouquet

Intense fruity aroma, with hints of tropical fruit, particularly of pineapple and banana.

Taste

Dry, balanced, fresh, with good acidity and pleasant aftertaste.

Food Suggestions

Easy drinking wine, ideal as aperitiv. It pairs well with starters, fish, light pasta dishes and fresh cheese.

