

Asso di Fiori

The ace of spades, as in a pack of cards, is the highest symbol of our wine estate.

APPELLATION: Langhe Chardonnay d.o.c.

VARIETY: Chardonnay, late harvest.

VINEYARD: Serra dei Fiori, Commune of Trezzo Tinella.

FERMENTATION AND AGEING: gentle pressing of the grapes in presses from which only the “free run” must is used, which clarified and decanted, is sent directly to the oak barrels where the fermentation is completed and where it remains for approx. 8 months, until it acquires the desired characteristics. Aged in the bottle for at least 8 months.

CHARACTERISTICS: A full-bodied and pervasive wine with significant hints of fruit, vanilla and some early pleasant smoky notes. Sumptuous on the palate, rewarding with a sophisticated balance of fruit and woody notes. Ideal with starters and fish, white meat and fried food dishes.

Serve at 12-14 °C.



“Braidà”