

Asso is the highest symbol in the production of our estate, made with 100% late-harvested Chardonnay. We use only the best must, obtained through delicate pressing, known as "free run juice"

Appellation

Langhe Chardonnay DOC.

Grapes

Chardonnay, harvested late in the Tenuta Serra dei Fiori, in the municipality of Trezzo Tinella

In the Cellar

Pressing is followed by fining and racking, then fermentation and ageing in oak casks for eight months.

The wine matures in the bottle for a further eight months.

Tasting

Wine with a broad and enveloping impact, featuring important scents of fruit, vanilla and a pleasantly smoky hint. Sumptuous on the palate and rewarding, with an exclusive balance between fruit and woody notes. Pair with antipasti and fish dishes, white meats and fried food.

Service

Serve at 10-12°.

Size

0.75 L

