



Tenuta
Olim Bauda

Piemonte Chardonnay Doc “I Boschi”



Grape variety: 100% Chardonnay.

Tasting notes: bright straw yellow, fine, intense and pleasant bouquet. Tart and graceful on the palate, with a good structure and persistence.

Vinification: the selection of Chardonnay grapes usually takes place in the first week of September. On the evening of the day they are harvested, the grapes are removed from the stalks and crushed, in compliance with our tradition, in the Estate cellar, and transferred into stainless steel tanks at a temperature of 12°C. After separation from the skins, only part of the must is introduced into the barriques, where it completes its alcoholic fermentation, while the remainder stays in steel. It spends a few months ageing on its fine lees, kept in suspension with regular batonnage (stirring), and is then bottled in June.

Service: 14°C

*Just a few thousand bottles of Chardonnay are made from this international grape variety which first made its appearance in the area only in the 19th century and is planted in vineyards scattered here and there between the Monferrato and Langhe districts. It can be fully appreciated only three to four years of bottling ageing, and only then can it be fully understood that Piedmont really has a lot to offer this grape variety...
Dino*