



Tenuta dal 1961
Olim Bauda®

Piemonte Chardonnay DOC “I Boschi”

Variety: Chardonnay 100%.

Vineyard: The grapes come from vineyards located in the area north of Nizza Monferrato.

Vinification: Chardonnay grape selection generally takes place in the first week of September. That evening the grapes are destemmed and crushed, as is our tradition, in the estate cellar and placed in stainless steel vats at a temperature of 12°C. After separation from the skins only part of the must is introduced into barriques where it completes alcoholic fermentation, while the remaining part remains in steel vats. After a few months of aging on the lees kept in suspension by frequent batonnages, bottling takes place in June.

Pairings: Try it with tajarin with white truffle, raw scampi, pizza with buffalo mozzarella or apple glara.



NOSE

Intense and pleasant fine bouquet with hints of citrus, pineapple and melon. A slight buttery note softens the olfactory sensations.

VIEW

Deep straw yellow color.

MOUTH

The taste is savory, graceful, with excellent structure, rich, fresh and persistent.

“This plays as a foreigner. Few thousand bottles of Chardonnay, because in the area actually the grape variety arrived only in the 1800s, which is why you find vineyards of it scattered here and there between Monferrato and Langhe. It can be fully appreciated only after three to four years of aging in the bottle, and only then can one understand that Piedmont is actually not bad on whites either.”

Dino