

# PIAGGIONE

## Technical Sheet

**Grape variety:** 100% Chardonnay

**Training system:** Spur cordon

**Vintage:** First ten days of September

**Winemaking:** Only free-run must resulting from soft pressing in new 225-litre French oak barriques

**Ageing:** In French oak barriques, for 6 months on the lees

**Alcohol content:** 14 %

**Serving temperature:** 12-13°C

**Colour:** Straw yellow with light green hues.

**On the nose:** Excellent intensity due to its long ageing on yeasts. Slight vanilla notes that leave room to varietal notes and of fruit, such as pineapple and pear, with slight smoked notes.

**Taste:** Great amplitude right from the beginning, warm and mouthfilling, with well-balanced wood/fruit components. Long persistence in the finish with delicate spicy notes that enhance its taste

**Consumption:** Its immediate balance makes it possible to drink it right from the first few months following bottling. However, its ageing potential, due to its perfect acidity and the development of organoleptic properties resulting from wood ageing, allows it to express its best after several months in the bottle

**Pairings:** perfect with raw fish dishes, it also goes well with goat cheese and other medium-aged cheeses, as well as roast white meat, vegetable stews, and elaborate first courses



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