

PUNTET

Piemonte Chardonnay Doc



TENUTA
LA MERIDIANA
ORIGINAL BARBERA SINCE 1890



Soil type: marly-clay
Altitude: 220 m
Vines per hectare: 4630
Yield per hectare: 9 t
Harvest: manual
Training system: guyot
Exposure: East



Vinification: The grapes for this wine are harvested in two distinct stages and gently pressed. For both harvests, the must undergoes cold settling for one week at temperatures below 5 °C, with daily bâtonnage. Once clarified, fermentation takes place at a controlled temperature between 14 and 18 °C. After fermentation, the two lots are blended and aged in stainless steel on their fine lees for 8 months, with weekly bâtonnage.



Alcohol: 13.5% vol



Tasting notes: Deep yellow in colour, with expressive aromas of peach, pear, and passion fruit. Despite its notable structure, partly due to a late-harvest component of Chardonnay, the palate remains vibrant and approachable, supported by lively acidity. The finish is smooth, velvety, and persistent.



Typical pairings: Suitable for aperitifs, shellfish, fresh cheeses.

Top pairings: Parmigiano Reggiano.

Unusual pairings: Chicken curry.



Serving T°: 8-9°C