

“Biaida”

Asso di Fiori



Appellation:	Langhe Chardonnay DOC
Produced using grapes:	100% Chardonnay
Harvest:	Usually happens in the second half of September.
Average yield per hectare:	4500 kg/ha
Vinification:	Soft pressing of the grapes in the presses, from which only the flower of the must contained in it is extracted, which is then clarified and decanted, directly sent to the oak casks where the fermentation is completed, and remains there around 9 months, until it acquires the desired characteristics.
Alcohol level:	12.5 - 13 % Vol.
Fining in bottle:	12 months
Color:	Soft straw yellow with slight greenish highlights.
Floral :	Ample bouquet with floral reminders, as well as those of pine sap, vanilla and the anticipation of some pleasant smoke. Dry flavor, full, wide and pleasant, with an aromatic finish in the back of the mouth, harmonious and engaging.
Serving temperature:	10-12 ° C
Recommended with the following dishes:	Grilled or sauced fish.
Anticipated duration of the wine:	5-6 years
Packaging:	In cases of 6 750-ml bottles.
*FIRST YEAR OF PRODUCTION:	1994