



## Beviòn Piemonte DOC Chardonnay



Classification:	Piemonte DOC Chardonnay
Name:	Beviòn
Origins of the name:	Beviòn is the name of our chardonnay vineyard, which our grandfather purchased in the 1940s from a gentleman whose surname was Beviòn.
Production area:	Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.
Vineyard:	Bricco Quaglia
Grape variety:	Chardonnay 100%
Vine density:	5500 per hectare
Vine age:	10 years
Training method:	Guyot
Sun exposure:	south / south-east
Soil:	calcareous base, mixed clay
Yield:	9000 kg per hectare
Annual Production:	10000 bottles
Vinification:	Thinning of the grapes at the end of July. Manual harvest at the beginning of September where the bunches are collected into small wooden crates. Then grapes are gently pressed, and fermented.
Aging:	8 months in inox steel vessels of 5000 liters each
Color:	hay yellow with golden hue
Bouquet:	its attractive and elegant aromas hint at sweet lemon
Palate:	fresh and medium-bodied, exhibits ripe fruit, fine purity, and an elegant, crisp, savory finish; it possesses a surprising character.
Alcohol content:	12,5°
Serve at:	12-14°, in large tulip-based glasses
Aging potential:	2 - 3 anni
Food pairings:	this harmonious, fruity wine pairs well with light starters, and with fish and seafood dishes
Reviews:	85/100 Veronelli's Guide, 13/20 L'espresso's Guide