



Beviòn Selezione Piemonte DOC Chardonnay



Classification:	Piemonte DOC Chardonnay
Name:	Beviòn Selezione
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. Selezione means this wine contains the vineyard's finest grapes
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:	30 years
Training method:	Guyot
Sun exposure:	south / south-east
Soil:	calcareous base, mixed clay
Yield:	9000 kg per ettaro
Annual Production:	3000 bottles
Vinification:	Thinning of the grapes at the end of July. Manual harvest in September: the finest bunches are collected into wooden crates. Then grapes are gently pressed & fermented
Aging:	in new barriques for 12 months
Color:	hay yellow with golden hue
Bouquet:	vanilla, exotic fruit, honey, buttery oranges and citrus fruits
Palate:	full bodied, great texture, perfect balance and long, concentrated finish; fine acidity
Alcohol content:	13,5°
Serve at:	12-14°, in large tulip-based glasses
Aging potential:	7 - 8 years
Food pairings:	this harmonious and full bodied wine pairs well with all kinds of starters, fish & seafood, and cheeses, even aged ones
Reviews:	"THE magnificent chardonnay of Costigliole d'Asti" - that is what wrote the great wine critic and writer Luigi Veronelli after having tasted Beviòn Selezione