



MYRICAIE DOC Piemonte, Italy



Chardonnay

13% **750mL**
ALC/VOL BOTTLE SIZE



Appellation

Monferrato Casalese

Vinification

Soft pressing of the grapes to extract only the best of the must. Start of fermentation in steel and end of fermentation in wood.

Fermentation & Aging Process

Aged in French oak from Alier forest. From the fermentation in oak tonneau a sumptuous wine is obtained, intimately connected to the pulp of the fruit.

Tasting notes

Color: Straw yellow.

Nose: The bouquet is varied, puffed with mint and candied cedar. Followed by notes of ripe banana and pineapple. Hints of honey, caramel and hazelnut butter, accompanied by a light menthol note. Floral scent of evident persuasion, fragrance and spiciness.

Palate: Soft and warm, with an aftertaste of dried fruit. Full and ripe, peaceful coexistence between freshness and softness.

Serving recommendations

10-12°C

Food pairings Pair chardonnay with Alfredo dishes or any cuisine that calls for a lighter meat, such as chicken or clams.