
CHARDONNAY



VINEYARD:

A difficult vineyard in terms of soil exposition, treatment and fertilization. Strong, calcareous and tough yet rich soils are perfect for this vineyard that sprouts early, in the middle of April, and matures quite later in the middle of October. It's sensitive against sudden changes of temperature. It prefers a constant weather, on sunny hills, South/South-West oriented, between 200 m and 450 m high, to be preserved from freeze.

VINIFICATION:

Manual Harvest. The grapes are gathered in little boxes. The best grapes go directly into the press with soft pressing, they are then decanted at a low temperature for eight hours. Fermentation in stainless steel at a controlled temperature of 18-20 degrees Celsius for eight days. After the fermentation, the wine remains on the lees for a few months to refine its structure and its quality characteristics. After the refining the wine is clarified and filtrated and is ready for bottling. Bottling in inert atmosphere.



Bottle Size: 750 mL

UPC Number: 64005426050

Vintage: 2015

Producer: Costa di Bussia

Country: Italy, Piemonte

Composition:

100% Chardonnay

WINEMAKER NOTES:

When Luigi Arnulfo purchased this estate in 1874, it included already the famous fields of "Campo di Buoi" and "Campo del Gatto". Today they are precious cru, the heart of the Costa di Bussia consisting of 15 hectares of vineyards that offer particular and complex wines. The soil is mostly marly from the Tortonian age. The starting point to produce wines of great structure intended for a very long life. The label bore the name of the wine, and quite clearly where it came from: the farm of 'Sir' Luigi Arnulfo, pharmacist and producer of Barolo at Costa di Bussia, in Monforte.

TASTING NOTES:

Plump but elegant in texture, tangy and lively, with spicy notes weaving through pear, apricot and banana flavors, slightly sugary finish. Goes well with Hors d'oeuvres, white meat, and fish.



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