



"PIODILEI" **CHARDONNAY** LANGHE D.O.C.

GRAPE VARIETY:

CHARDONNAY

VINEYARDS:

A single vineyard, barrel-fermented chardonnay from the Pio Cesare family-owned vineyards of: Cascina Il Bricco in Treiso, located in the Barbaresco area, and Colombaro vineyard in Serralunga d'Alba, located in the Barolo area.

VINIFICATION:

The grapes are softly pressed at low temperature and fermented in French oak barrels: on the lees for eight months and in bottle for at least six months.

NOTES:

Spicy, creamy and intense, with a soft, long aftertaste. Sweet fruit, hot and ripe, still very fresh, and an elegant touch of oak. Long life. Produced in very small quantity. Piodilei has been produced by the Pio Cesare family since the 1985 vintage. It represents our desire to produce a white wine from our own vineyards in Barbaresco and Barolo with the same body, complexity and ageing potential of the great reds historically produced in those areas.

