

MONTEJ BIANCO

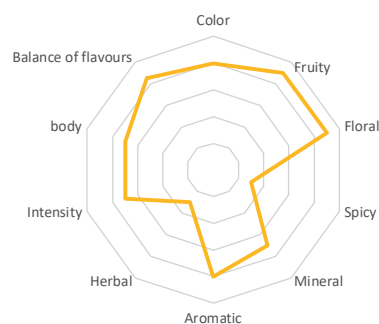
PIEMONTE DOC CHARDONNAY
2021



Contemporary, enclosed in a clear and minimalistic bottle which shows the pale straw-coloured wine, the Montej Bianco is obtained from Chardonnay and Sauvignon Blanc grapes vinified in stainless steel tanks.

An irresistible white wine, floral and warming with a note of freshness which highlights its character.

Best served at 12°C (53.6° F)



First year of production 2004

Grape variety Chardonnay, Sauvignon Blanc

Exposure and altitude Mainly South-West, 250-300 meters a.s.l. (820-940 feet)

Soil composition Limestone

Cultivation system Guyot; 4200 vines per hectares

Average age of the wines 15 years

Yield per hectare 110 quintals

Harvest September

Fermentation refinement Stainless steel tanks

Temperature during fermentation Controlled-temperature fermentation of 18° C (65° F)

Duration of fermentation Two weeks



VILLA SPARINA

G A V I

IL VINO COME PRINCIPIO CREATIVO