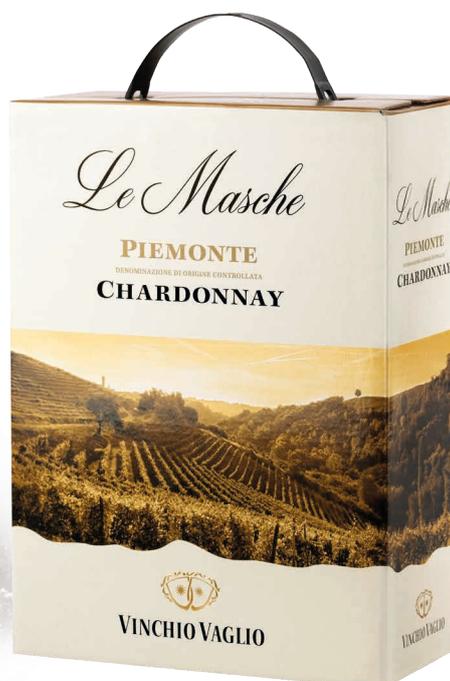


Le Masche

PIEMONTE
D.O.C.
CHARDONNAY



In Piemontese folk tradition, “*masca*” means witch. There are good and bad witches “*masche*”. The ‘*masca di bosch*’ is the one who lives in the woods, perhaps hidden in a cliff, with a grumpy character, a bit wild but not evil, therefore lively even if secluded. A little bit like Chardonnay, the noble French grape which adapted greatly in Piedmont over the last few years, gives interesting sparkling wines, and can also be made 100% from the grape, slightly fizzy or still wine such as our Le Masche Piemonte D.O.C. Chardonnay.

GRAPE: Chardonnay.

SOIL: Sandy with clayey marl.

ALTITUDE: 250 m. above sea level.

EXPOSURE: East, West.

VINE TRAINING-DENSITY: Guyot. 4500 vines per hectare.

HARVEST: In the beginning of September, the grapes are hand harvested preferably in the morning in order to preserve their integrity until they arrived at the winery during the day.

VINIFICATION: The entire grapes are soft-pressed and the clear must is separated from the cloudy must thanks to a static decantation. The alcoholic fermentation takes place in reduction in stainless steel tanks at a temperature controlled from 16 to 18 °C and lasts for about 20 days.

AGEING: After the alcoholic fermentation, the wine goes in temperature controlled stainless steel tank at around 6 °C to avoid any malolactic fermentation and stays for about 6 months.

TASTING NOTES

The wine has a clear and brilliant straw yellow colour. The nose is aromatic and typical with fruity aromas such as pear, banana and apple and some flowery scents such as acacia and honey. On the palate, it is dry, fresh, savoury and persistent.

PAIRINGS: starters from the sea, beef tongue with salsa verde, stuffed vegetables, white meats, smoked salmon.

ALCOHOL CONTENT: 13% vol.

SERVING TEMPERATURE: 8 - 10 °C.

SIZE: 3 l - 10 l.