

# COLOMBO

ANTONIO COLOMBO E FIGLI  
CASCINA PASTORI

## PIEDMONT CHARDONNAY DOC

### "Silviandre"

**Denomination:** Piedmont Chardonnay DOC

**Varietal:** Chardonnay

**Altitude:** 250 - 400 mt above sea level

**Terroir:** calcareous - marne

**Age of vineyards:** 35 - 40 years

**Training system:** Guyot

**Density:** 5000 plants per hectare

**Production per hectare:** 70 quintals

**Grape to wine yield:** 65%

**Alcoholic fermentation:** stainless steel at 12-13° C

**Malolactic fermentation:** None

**Maturation:** stainless steel on the lees for four months and then two months in the bottle.

**Color:** Intense pale yellow with greenish reflections, very consistent.

**Bouquet:** Inevitable pleasure from the intensity of this wine. Fruity and floral at the beginning, pineapple and white flowers, apple and a bit of acacia. After a few minutes the aroma evolves into notes of crusty bread and honey, which come from the maturation on the lees.

**Sapore:** Soft and fresh in the mouth. Pleasingly persistent which allows us to appreciate the bouquet.

**Alcohol content:** 13% vol.

**Total acidity:** 6,20 g/l

**pH:** 3,45

**Dry extract:** 21 g/l

**Serving temperature:** 10-12°C

**Pairings:** Excellent as an aperitif or with light appetizers. During a meal it pairs well with white meats like pheasant, and is perfect with fish dishes such as first courses with crustaceans or main dishes like Mediterranean Sea Bass.

**Winemaker:** Riccardo Cotarella

