



CASCINA  
FALETTA



## MYRICAE

### PIEMONTE DOC CHARDONNAY

It comes from Chardonnay grapes from the estate's ancient vineyard. From the fermentation in oak tonneau a sumptuous wine is obtained, intimately connected to the pulp of the fruit.

The bouquet is varied, puffed with mint and candied cedar. Followed by notes of ripe banana and pineapple. Floral scent of evident persuasion, fragrance and spiciness. Sprinkle with powdered sugar on the finale. In the mouth it is full and ripe, peaceful coexistence between freshness and softness.

<b>VARIETY</b>	100% Chardonnay <i>Soil:</i> Clayey-sandy with strong presence of stone. <i>Altitude:</i> 200 mamsl <i>Exposure:</i> South
<b>VINEYARD DETAILS</b>	
<b>VINIFICAZIONE</b>	Soft pressing of the grapes to extract only the best of the must. Start of fermentation in steel and end of fermentation in wood
<b>AFFINAMENTO</b>	9 months in oak barrels
<b>COLORE</b>	Straw Yellow



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