



CANTINE POVERO

Il Sordallo
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
CHARDONNAY



Year
2017

Grape Variety
Chardonnay

Vineyard
Cultivation system: espalier cultivation -
guyot pruning
Yield per hectare: 9.500 kg
Soil: sandy and clayey
Harvesting: manual

Winemaking
Removal of grape stalks and cooling at
10/12°C
Cold maceration for 10/12 h
Soft pressing at 1 Atm
Natural decantation for 12 h
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 15/16°C
(with selected yeasts inoculation)
Fermentation time: 15/20 days
Ageing: 2/3 months sur-lie

Tasting Notes

Colour: pale straw yellow with greenish
reflections
Flavour: fresh and persistent, with intense
tropical notes, hints of banana and mango
Taste: dry and herbaceous
Serving temperature: 8/10°C
Food matching: hors d'oeuvres, fish, cold
Dishes

Alcoholic Content
12,5% vol

Ageing potential
Excellent during the first year following
the grape harvest

Packaging information
Bottle size: 75 cl
Bottles per case: 12
Shelves: 5
Cases per layer: 12
Cases per pallet: 60
Case size: 31,8 x 32,8 x 23,8
Full case weight: 15,3 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591002431

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Monferrato

Roero

Langa

