

De Forville



Chardonnay



At a Glance:

- **Appellation:** DOC Piemonte
- **Uvaggio:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Ca del Buc vineyard in Castagnole Lanze
- **Soil Types and Compositions:** Limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot, vines average 35-40 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** c. 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Plate filtration
- **Sulfur:** Applied at harvest, vinification, rackings, and bottling

In The Glass:

Vinified and aged exclusively in stainless steel, the Piemonte Chardonnay is brisk and clean but rather full-bodied as it naturally achieves 13% alcohol annually. The wine is bottled in the spring of the year following harvest then given several months of bottle age before being shipped to the USA.