



## BEVION SELEZIONE

### PIEMONTE DOC CHARDONNAY

<b>Classification:</b>	Piemonte DOC Chardonnay
<b>Name:</b>	Beviòn Selezione
<b>Origins of the name</b>	Beviòn is the name of our chardonnay vineyard, which our grandfather purchased in the 1940s from a gentleman whose surname was Beviòn. Selezione denotes this wine contains the finest grapes from the oldest vines
<b>Production area:</b>	Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.
<b>Vineyard:</b>	Bricco Quaglia
<b>Grape variety:</b>	Chardonnay 100%
<b>Vine density:</b>	5500 per hectare
<b>Vine age:</b>	30 years
<b>Training method:</b>	Guyot
<b>Sun exposure:</b>	south / south-east
<b>Soil:</b>	Calcareous base, mixed clay
<b>Yield:</b>	11000 kg per ettaro
<b>Annual Production:</b>	3000 bottles
<b>Vinification:</b>	Thinning of the grapes at the end of July. Manual harvest at the beginning of September where the finest bunches are collected into small wooden crates. Then grapes are gently pressed and fermented.
<b>Aging:</b>	In new barriques for 12 months
<b>Color:</b>	Hay yellow with golden hue
<b>Bouquet:</b>	Vanilla, exotic fruit, honey, buttery oranges and citrus fruits
<b>Palate:</b>	Full bodied, with great texture, outstanding balance and long, concentrated finish; fine acidity and beautifully integrated wood
<b>Alcohol content:</b>	13,5°
<b>Serve at:</b>	12-14°, in large tulip-based glasses
<b>Aging potential:</b>	7 - 8 years
<b>Food pairings:</b>	This harmonious and full bodied wine pairs well with all kinds of starters, fish and seafoods, and cheeses, even aged ones, fruity wine pairs well with light starters, and with fish and seafood dishes
<b>Reviews</b>	"The magnificent chardonnay of Costigliole d'Asti" - that is what wrote the great wine critic and writer Luigi Veronelli after having tasted for the first time our Beviòn Selezione. PRAGUE GOLD best wine 2019 on Prague Wine Trophy

