



VALLEPICCIOLA  
TOSCANA

# Pievasciata Chardonnay

INDICAZIONE GEOGRAFICA TIPICA

## DENOMINATION

Igt Toscana

## AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

## GRAPE VARIETY

Chardonnay 100%

## ALTITUDE

380 - 420 m a.s.l.

## VINEYARDS

Vineyards of Vallepiciola

## TYPE OF SOIL

Limestone and clay with presence of marl and limestone

## DENSITY OF VINES

5.000 vines/ha

## TRAINING SYSTEM

Spurred cordon and Guyot

## HARVEST

Last ten days of August; yield q/ha: 70

## VINIFICATION

Destemming-crushing, soft pressing, static decantation for 12-24 hours in steel tanks, followed by alcoholic fermentation at controlled temperature.

## BOTTLE FINING

4 - 6 months

## AGEING POTENTIAL

1 - 2 years

## SERVING TEMPERATURE

8° - 10° C



## TASTING NOTES

Straw yellow colour with greenish reflections.  
On the nose: apricot, peach blossom.  
On the palate: fresh, savoury and of medium persistence.

## PAIRING

It goes well with shellfish, such as scampi and molluscs - such as clams and mussels - sweet and creamy cheeses, vegetable dishes with fresh flavours.

## AVAILABILITY

750 ml

**VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.**

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