




810 7TH AVENUE FLOOR 28
NEW YORK CITY, NY 10019
TELEPHONE: 212.736.0040
FACSIMILE: 212.736.0598
NOBLEHOUSEWINES.COM

Chardonnay D.O.C. Strada Del Sole

NOCETO MICHELOTTI

Piedmont, Italy 



VINTAGE: 2007
VINEYARD: Estate
COMPOSITION: Chardonnay (100)
HARVEST: September 2007
COOPERAGE: Stainless
BOTTLED:
T. ACID: 6.4 g/L
PH: 3.5
ALCOHOL: 14.00%
PRODUCTION:
VINE AGE: 42 years
TYPE: white

WINEMAKER'S NOTES:

Our STRADA DEL SOLE Piemonte Chardonnay has been carefully created from hand harvested and selected Chardonnay grapes from our North and North West vineyards. The grapes have been washed and dried in our unique grape washing and drying machine before being fermented in small stainless steel temperature controlled vats at a temperature not exceeding 18 C and with frequent batonnage. It has then been aged for 7 months in stainless steel vats prior to bottling in our elegant personalized bottles.

It has a soft yellow and brilliant gold color with lime reflections. The bouquet has hints of tropical fruit, bananas, white flowers and pineapples. On the palate it is fresh and elegant, well balanced, full and buttery with a persistent yet pleasing after taste.

This fresh dry white wine can be enjoyed now and should be served chilled at between 8 C and 10 C, either as an aperitif or to accompany your sea food starter dish, fish, shellfish, or white meat.