



ESTATE : Tenuta La Meridiana
WINE : Piemonte DOC
NAME : "PUNTET"
GRAPE : 60% Chardonnay – 30% Cortese – 10% Favorita
REGION : Piemonte – Monferrato (subzone area)
CITY : Montegrosso d'Asti
SOIL : Clay - Limestone – Sand – Tuff/Iron.

TASTING NOTES:

COLOR: Straw-yellow with greenish highlights

NOSE: Delicately scented with flower and fruit aromas

TASTE: Dry, crisp and well balanced it recalls fresh fruit and flowers with citrus hints

COMMENTS :

This is a spectacular white wine made by La Meridiana in the Monferrato Piedmont Region. Puntet is a full bodied white wine, that displays great complexity, minerality and a very long finish. Moreover this is a wine to enjoy now, but it can be cellared for at least 10 or more years, which for a white wine is not a minor detail! The Chardonnay is left on the wine for two extra week to over-ripe and then it is hand harvested and fermented in French oak barrels. On the contrary, the Cortese and the Favorita (two amazing indigenous grapes) are picked two weeks prior harvest time to enhance the amount of acidity and counter-balance the extra ripeness of the Chardonnay. Then they are fermented at low temperature in stainless steel vats to preserve the acidity and develop all the flowery perfumes this wine is famous for. Finally, the blend between the two "style" of fermentation, gives the birth to "Puntet"!!!

IMPORTED BY **CONEXPORT Italy & Nicola Biscardo Selection**
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