



Chardonnay

Varietal

ORIGIN:

Italy

VINE VARIETY:

Chardonnay

SOIL:

Medium-textured

GRAPEVINE CULTIVATION:

Espalier

HARVESTING:

Mechanical harvesting

VINIFICATION:

Grape pressing and destemming and soft pressing. Fermentation with cultured yeasts at 20°C temperature.

REFINING:

In stainless steel vats. Pressurized vat natural second fermentation with cultured yeasts at 16°C temperature. During ageing the wine undergoes several analytical controls to assure its integrity.

BOTTLING:

Cold sterile

ALCOHOL CONTENT:

11% vol.

COLOR:

Straw-yellow with pale green tinges

NOSE:

Delicate, dry fruit and hay scents, finish reminding of the Mediterranean scrub

PALATE:

Pleasantly acidulous, sapid.

SUGGESTED PAIRINGS:

Aperitifs and starters like shrimp cocktail and shellfish. It accompanies well also vegetable soups and fresh cheese

INTERNATIONAL PAIRINGS:

Caesar's salad - U.S.A.

Fish & Chips - England

SERVING TEMPERATURE:

10° -12°C

CURIOS:

It is a vine originating from Burgundy which spread all around the world and according to the different wine making techniques can be used for still sometimes aged wines, sparkling wines and Spumante wines. They all share a unique aromatic quality.