

# CHARDONNAY



## IN VINEYARD

The Chardonnay, which is internationally known, has been introduced in our area in remote times, with excellent results in terms of elegance and freshness.

The Chardonnay matures early with a pleasant and elegant fruity note.

## IN CELLAR

Soft pressing in an inert atmosphere, fermentation is slow and occurs at 15°C. It follows aging on the yeasts for about 3 months to give the wine its maximum expression.

## IN TASTING

Pale straw yellow.

Bouquet: elegantly fruity, fragrant for the delicate scents of fresh and crunchy fruit, such as apple, and tropical fruit.

In mouth it stands out for the fresh note, and for the long persistence.

## PLUS

One of the best expressions in the area.

## PAIRINGS

Excellent as aperitif, or to accompany fish dishes, first delicate courses, grilled sole and white fish.

Taste at 6°C

### Technical information

- Bottle Size: 0,75 l
- 12% Alc. Vol.
  
- Sulphites: 90 mg / L (-40 % legal limit)
- Sugar: 8,5 gr / l
- Acidity: 6,1
- PH: 3,18
  
- Bottles produced annually: 60 000