

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 and good acidity.

IN CELLAR

Soft pressing in an inert atmosphere, thanks to the usage of dry ice. The fermentation is slow and occurs at 15°C. It follows aging on the yeasts, in absence on oxygen, for about 3 months to give the wine its maximum

IN TASTING

Pale straw yellow.

Bouquet: elegantly fruity, rich of the delicate scents of fresh fruit, such 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
- 12,5 % Alc. Vol.
- Sulphites: 85-110 mg/l (-66% - -56% limite di legge)
- Sugar: 8 - 8,7 gr/l
- Acidity: 5,8 - 6,3
- PH: 3 - 3,2



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