



0,75 l

# Chardonnay

## Indicazione Of Geographic Tipicity

GRAPE VARIETY: CHARDONNAY 100%

VINEYARD: THE SOIL IS A MIX OF GRAVEL AND SAND, SITUATED IN THE PROPERTY OF FIUMICELLO, CLOSE TO THE RIVER TORRE. THE AVERAGE AGE OF THE PLANTS IS ABOUT 20 YEARS.

CULTIVATION SYSTEM: SINGLE-SIDED GUYOT, DENSITY OF 4000 PLANTS/HECTARE.

HARVEST: END OF AUGUST.

VINIFICATION: AFTER THE HARVEST, GRAPES ARE DESTEMMED AND CRUSHED. GRAPES ARE IMMEDIATELY STORED AT 5° FOR A MACERATION IN ORDER TO EXTRACT THE PRIMARY AROMAS AND OBTAIN MORE STRUCTURE. THE DAY AFTER SKINS ARE REMOVED DUE TO A SOFT PRESSING FROM THE MUST, THAT IS RACKED AND PUT INTO STAINLESS STEEL TANKS TO UNDERGO THE ALCOHOLIC FERMENTATION AT A CONTROLLED TEMPERATURE OF 15-16°C.

COLOUR: BRIGHT STRAW YELLOW, WITH GREENISH REFLECTIONS IN HIS YOUTH.

BOUQUET: VERY FRESH WITH SCENTS OF APPLE, BREADCRUST AND VANILLA.

PALATE: PLEASANT AND HARMONIOUS, WITH A PRONOUNCED AROMATIC TASTE. FRESHNESS AND SALTINESS ARE TYPICAL FOR THE VARIETY AND THE SOIL.

FOOD PAIRING: IDEAL WITH LIGHT APPETIZERS, CHEESE AND FISH DISHES. EXCELLENT AS APERITIF TOO.

SERVING TEMPERATURE: 9°-11°C.

LONGEVITY: BEST ENJOYED YOUNG.

#### TECHNICAL DATA:

ALCOHOL CONTENT: 12%

RESIDUAL SUGAR: 4 Gr/L

ACIDITY: 5,20 Gr/L

NON-REDUCING EXTRACT: 22 Gr/L

