



Chardonnay



GRAPES

100% Chardonnay



ALCOHOL LEVEL

12% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes undergo a soft, delicate pressing. This is followed by 24 hours maceration at 5°C (41°F) of the must on the skins in order to extract the aromatic substances. Fermentation is carried out at controlled temperatures of 18° - 20° C. (64° - 68° F.), followed by maturation on the wine's own natural lees.

COLOUR

Pale straw-yellow with greenish reflections.

BOUQUET

Intense yet refined, with fresh hints of peach and pineapple.

FLAVOUR

Attractively fresh and elegant and enchantingly harmonious.

SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

FOOD MATCHES

A pleasant light aperitif, it matches well with appetizers, especially if fish-based or vol-au-vents. Excellent also with delicately flavoured pasta or rice dishes.