



Chardonnay Vino d'Italia



Chardonnay



Clay,
sandy soil



16/18 °C



VINIFICATION:

Grapes are crushed and soft-pressed. The resulting juice is fermented for 15-20 days at controlled temperature (15-17°C) in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling.



12% vol
750 ml



Straw yellow color



Large and fresh bouquet with
floreale notes



On the palate it is clean and
fresh with typical mineral
taste



Ideal as an aperitif
and with any
fish courses