

VALLED'ORO



CHARDONNAY TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

Rosé wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Prov. di Chieti

GRAPES Chardonnay 100%

HARVEST PERIOD beginning of august



VINIFICATION

VINIFICATION destemming, cryomaceration of the pressed grapes at 5/8°C, soft pressing and fermentation at controlled temperature, static decantation partially in stainless steel tanks and partially in small French barrels

MALOLACTIC FERMENTATION no

REFINEMENT for six months in the fermentation vessels



DESCRIPTION

COLOUR straw yellow with green hues

FRAGRANCE moderately aromatic with peach, melon and tropical fruits notes and complex notes of honey-suckle and nuts

TASTE sapid, fresh with good balance and long persistence

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 8-10°C