

VALLED'ORO



## CHARDONNAY TERRE DI CHIETI IGP

### TECHNICAL SHEET

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#### 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