

# 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 augst



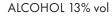
## **VINIFICATION**

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 honeysuckle and nuts
TASTE sapid, fresh with good balance and long
persistence





## SERVING SUGGESTIONS

TEMPERATURE 8-10°C