

CHARDONNAY 50 S IGP

Grapes: Chardonnay 100%

Alcohol content: 13% vol.

Production area: hills of the province of Ascoli

Vinification: hand-harvesting e soft pressing of grapes, without the use of sulphur dioxide

Altitude 350-400 m ASL

Fermentation at a controlled temperature of 20°C for about 18 days. - Planting density 3.500 vines per hectare

Bottle size: lt. 0.75



TASTING NOTES

Appearance: straw yellow colour with golden notes

Perfume: large, intense and enveloping fragrance, with floreal notes and hints of white fruit, papaya and ripe apple.

Flavour: full and velvety taste, good aromatic persistence, with a pleasent aftertaste of ripe fruit.

TASTING ADVICE

Food pairing: ideal with egg pasta dishes with seafood. It is well suited with prawns and tuna.