

YEAR 2022

VARIETY



100% Chardonnay

WINE TYPE

White, dry, organic
Varietal

VITICULTURE



The grapes are picked by hand and collected in small capacity boxes (10 kg) at the middle of September
Soil: Chernozem
Training system: single cordon
Production: 7 t/ha

VINIFICATION



Once at the winery, the grapes were de-stemmed and then passed through the crusher that acts on the principle of centrifugal force. The grapes are gently pressed, using a pneumatic press, at a maximum of 0.8 atm, and then the must is clarified by gravity. Fermentation takes place in stainless steel tanks for 3 weeks.

MATURATION
AND AGING

The wine was kept on fine lees for 2 months with periodical battonage.

TASTING



- Color: bright yellow-green
- Nose: a mineral wine in which we find notes of stone fruits, peaches, pears complemented by citrus elements
- Taste: balanced, with a fresh, fruity and slightly mineral taste

TEHNICAL DATA



- Alcohol: 13 %
- Total acidity: 5,4 g/l
- Residual sugars: 1,6 g/l

SERVING
TEMPERATURE

8°-10° C

FOOD PAIRING



Grilled prawns with apricot sauce, lobster, risotto and cheeses such as Ricotta or Brillat-Savarin

