

Chardonnay

D.O.C. Colli Perugini

(CLASSIFICATION: Denomination of Controlled Origin (DOC)

GRAPE VARIETY: 100% Chardonnay grapes

CATEGORY: white wine

PRODUCTION AREA

VINEYARDS: Fontanella Area

CULTIVATION SYSTEM: counter espalier with spurred cordon

EXPOSURE: west-east

AVERAGE AGE OF THE VINES: about 15 years

VINE DENSITY: 3,500 vines per hectare

SOIL TYPE: medium soil, limestone-clay mix

YIELD PER HECTARE: 70 quintals

ALTITUDE: 330 meters above sea level

HARVEST PERIOD: at the end of August, hand picked

VINIFICATION PROCESS

FERMENTATION: controlled alcoholic fermentation in stainless steel with a controlled temperature

REFINING: about 1/2 months in bottle

ALCOHOL CONTENT: 13%-13,5% by volume

BOTTLE SIZE: 750 ml

ORGANOLEPTIC CHARACTERISTICS

COLOUR: light straw-yellow with faint green highlights

BOUQUET: a fresh and fruity nose, with an ample and balanced taste

TASTE: elegant, fine notes, and a long finish


HOW TO SERVE

SERVE WITH: suggested as appetizer or to accompany all kinds of seafood

SERVING TEMPERATURE: 8°-10°C



Bottle size

 750 ml

"THERMAL SENSIBLE" LABEL

It changes the color of the forms from white, to pink, to red according to the temperature of the wine service.