

Chardonnay

DOC

Fruity, harmonious, elegant with notes of apple, pear, persistent savory



BUNCH

Small, nearly pyramidal, winged



VINIFICATION/FERMENTATION

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.



RIPENING

The first week of September



STYLE

Dry



SERVING TEMPERATURE

12° C



TECHNICAL ANALYSIS

Alcohol: 12,00/12,50 %vol
Contains sulphites



DESCRIPTION

Fruity, harmonious, elegant with notes of apple, pear, persistent savory



GASTRONOMIC PAIRING

Appetizers, first courses based on fish or vegetables, main courses based on fish or white meats

