



Chardonnay

Grapes Variety
100% Chardonnay.

Viticultural details

Grapes are produced from hillside vineyards, whose lands are at an altitude of no more than 500 meters s.l.m. The Molise region is characterized by mild nature, the soils consist of clays and limestone rocks and, in the floodplain along the coast, from sandy soil. Age of the vines 15- 25 years. Mechanical harvest.

Vinification and maturation

Soft pressing of the grapes followed by a short maceration (6 hours). Alcoholic fermentation at a supervised temperature with selected yeasts. Further steel refinement.

Alcohol
12,50 % vol.

Features

Colour: straw yellow with gold tinges.
Nose: pleasantly fruity , typical of Chardonnay.
Flavour: Buttery and round, pleasant and well balanced.

Pairings

Enjoy as an appetizer or with tapas , white meat, thick soups and pasta.

Serve at:10-12°C. (50-54°F).