



## CHARDONNAY SOBLEBLANC

**Denomination:** I.G.T

**Grapes:** Chardonnay.

**Aging in barriques:** 6 months.

**Alcohol level:** 14% Vol.

**Formats available:** 0,75l

**Service Temperature:** 10/12 °C

**Harvest and vinification:** Manual harvest, careful selection of the grapes with consequent delicate de-stemming and pressing. After fermentation in stainless steel tanks at a controlled temperature (always below 20 °), the wine matures in 225 liter French oak barriques. Finally aged in the bottle.

**Food pairings:** Excellent in combination with dishes based on fish, molluscs and crustaceans, but also with first courses based on poultry and light vegetables. Excellent as an aperitif or in combination with medium-aged cheeses and hams.

**Enologist:** Stefano Di Blasi.

### TASTING NOTES

**Appearance:** Intense and brilliant golden yellow.

**Nose:** Hints of fresh fruity notes.

**Palate:** Enveloping and superfine.