



CHARDONNAY FIANO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Chardonnay and Fiano in the percentages allowed.

VINE TRAINING SYSTEM

Spurred cordon and guyot.

SOIL

Calcareous and sandy.

WINEMAKING AND MATURATION

Soft pressing of the grapes and fermentation in white in controlled environment, then maturation in steel.

SENSORY ANALYSIS

Bright pale yellow. Intense nose of apple, pear and melon, then white flowers and aromatic herbs. Smooth in the mouth, fresh, tasty and persistent.

ALCOHOL

12,5%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Great aperitif, seafood starter, risotto and steamed cod filet.