

CHARDONNAY IGT COLLINE PESCARESI

NAME: CHARDONNAY IGT COLLINE PESCARESI

<u>VINTAGE</u>: 2017 HEALTHY AND WELL RIPE GRAPES - NATURAL SUGAR 18-19%.

PROVENANCE: ROSCIANO (PESCARA) ABRUZZO - ITALY.

<u>VINIFICATION</u>: MACERATION OF THE GRAPE SKINS INTO THE MUST AT 10°C TEMPERATURE FOR ABOUT 24 OURS. COMPLETE SEPARATION OF THE MUST FROM THE WHOLE AND FERMENTATION AT 12-18° C CONTROLLED TEMPERATURE FOR 10-15 DAYS.

KIND OF GRAPE: 100% CHARDONNAY- TRAINIG SYSTEM: HIGH DENSITY ROW OF VINES WITH REDUCED VEGETATIVE PROCESS THAT CAUSES REDUCED PRODUCTION PER PLANT.

ALCOHOLIC STRENGTH: 12,5%

REFINING: STEEL VESSELS AND BOTTLES FOR ABOUT 4 MONTHS.

<u>CHARACTERISTICS</u>: STRAW YELLOW COLOUR, DELICATE NOTES OF FRUIT AND FLOWER BOUQUET, ELEGANT AND HARMONIOUS FLAVOUR. DRY AND FRESH TASTE.

<u>SERVING TEMPERATURE</u>: KEEP IT IN A DARK PLACE AT 16°C TEMPERATURE. ENJOY IT AT 10°-12°C TEMPERATURE.

IT IS RECOMMENDED WITH: APPETIZER, FISH OR DELICATE MEAT DISHES









