

Chardonnay

IGP UMBRIA CHARDONNAY

Straw yellow with golden reflections, with beautiful luminosity. The nose is of intriguing complexity, citrus scents which recall grapefruit and lime, golden apple and pineapple followed by broom flowers, aromatic herbs and puffs of acacia honey, vanilla notes and a pleasant mineral finish. Rich and enveloping palate with excellent freshness well balanced by its sapidity. Long, tasty and satisfying citrus epilogue.

Guides and awards:

Vintage 2019:

- 92/100 Doctor Wine
- 3 viti VITAE
- 86/100 Veronelli
- 3 viti Bibenda



PRODUCTION AREA:

Umbertide

GRAPE VARIETIES:

100% Chardonnay

SOIL:

Sandy

VINES GROWING:

Spurred cordon

HEIGHT A/S:

250/300m a.s.l.

MICROCLIMATE:

Typically Appenninic

PRODUCTION PROCESS:

Alcoholic fermentation at low temperature of 14-16°C in steel tanks – duration approx. 15 days. Partial malolactic fermentation.

AGEING:

in steel tanks on fine lees for about 3-4 months, followed by about 24 months in large French oak barrels. Additional 10-12 months min. once bottled.

ALCOHOL CONTENT:

13% vol.

SERVICE TEMPERATURE:

10-12°C

DRINKABILITY AND PAIRINGS:

elegant and structured white wine obtained from our Chardonnay grapes. It develops refined warm aromas of wood and tobacco. Medium bodied wine with a pleasant and intriguing palate. Good evolution in the bottle up to 6-7 years. Suitable for starters and second courses of medium structure.