

Equi

Chardonnay Terre d'Abruzzo
Indicazione geografica protetta

Chardonnay was introduced into the Abruzzi at the end of the nineteenth century and was immediately successful in terms of quality. Today, it is recognized as one of its most popular grape varieties. Equi is our defense for freedom, a plea for justice and equality after several trademark disputes with industry giants over the name of this wine. Fresh fruit flavors blend harmoniously with a captivating, crisp acidity that lingers on the palate.

Variety

Chardonnay 100%

Production area

Italy, Abruzzo, Pescara,
Loreto Aprutino/Collecorvino

Age of the vineyard: 15 years

Altitude: 300 metres above sea level

Yield per hectare: 12.000 Kg/ha

Vineyard size: 5,5 ha

Growing system: Guyot

Exposure: South-east

Technical data

Alcohol: 12,5% vol. / **pH:** 3,35

Total acidity: 6,50 g/L

Residual sugar: 3,50 g/L

 **Ageing potential** 5 years

Recommended pairings

 Seafood, fassone beef tartare.

Soil structure

Highly calcareous.
41% sand, 28% silt, 31% clay.

Processes

Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

 **Production** 55.000 bottles

Grape production is 12.000 kg and 85 hectolitres per hectare, 3.750 grammes per plant, with 1 plant giving 4 bottles.

 **Serving temperature** 10°C

