



CHARDONNAY

OAK



CAPACITY: 0,750 lt.

WINEMAKING PROCESS: Chardonnay grapes are softly pressed and then fermented in stainless steel tank . The wine is treated with oak before bottling.

TASTING NOTE: Brilliant lemon yellow with a golden hue. Intriguing nose with hints of tropical fruit such as papaya and mango, followed by hints of white nectarine and citrus fruit, with a twist of vanilla and sweet tobacco. Medium-bodied, the palate is broad, well balanced with a mineral finish.

SERVING SUGGESTIONS: White meat, elaborated fish dishes, semi-mature cheeses.



GRAPE VARIETIES
Chardonnay



ALCOHOL
13



SERVING TEMPERATURE
8-10°C



RESIDUAL SUGAR
7-9 gr/L.