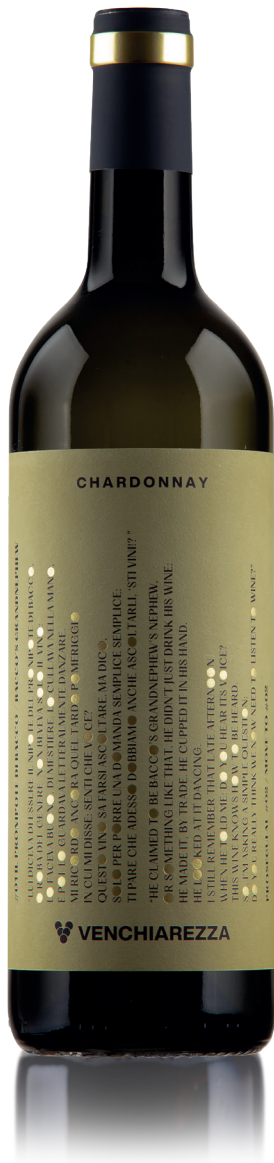


# CHARDONNAY

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Grape variety:

**100% Chardonnay**

Type:

**White aged in wood**

Serving temperature:

**10-12 C°**

Alcohol content:

**Vol 13%**

Formats:

**0,75 l**

Lifestyle:

**Boundless white**

Pairings:

**Porcini mushrooms**

Ideal for:

**Global gourmants**

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## Aged in barrique

The most cultivated white grape variety in the world, often complementary in many wines, in this case, is pure! We have an old vineyard, now 70 years old. The vines are a living work of art, both efficient and resilient. Neither the rainiest nor the driest years can dissuade them from producing a consistent amount of high-quality grapes. The extracted must ferments in temperature-controlled tanks and is then transferred to barriques. The acidity often lacking in New World versions is the backbone

of our Chardonnay. Malolactic fermentation is not carried out despite aging in wood, all strictly European oak, quercus robur, medium toasting. Great bottle aging potential.

Pale straw yellow without marsala hues. It expresses the elegance of the barrique at first impact, with toasted, vanilla, coconut notes, then giving way to hints of dried fruit. In the voluminous palate, the acidity lengthens the persistence of the retro-olfactory sensations.