

# Chardonnay

LAZIO IGT



Careful selection of the free-run juice which ferments for 6-8 days. The new wine is then chilled to prevent the onset of malolactic fermentation and stored in stainless steel tanks for 3-4 months before it is bottled at the beginning of the following year.

**Tasting Note** An intense straw-yellow, this elegant wine reveals acacia flowers, peach and banana on the nose. Silky-smooth and full-bodied yet crisp on the palate, the finish is long and seductive.

**Suggested Food Pairing** With grilled fish dishes or white meat casseroles.

## Historical Background

A native of Burgundy, one of France's most prestigious vine growing regions, the Chardonnay grape is at the heart of some of the world's most famous white wines.

After an encouraging performance in experimental conditions, the variety was planted in the Agro Pontino valley south of Rome where it has been grown successfully ever since.

## Grape Varieties and Vinification Technique

This white wine is produced exclusively from Chardonnay grapes cultivated in densely planted rows (over 4,000 vines per hectare) and harvested in early September. A low yield per vine ensures that the grapes will be rich in sugar without losing crucial acidity.

Soft-pressing of the grapes is followed by a

## Tasting notes

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