



 *Chardonnay 100%*  *VOL. 12,5%*  *750 ml*
IGP Puglia

AREA OF PRODUCTION:

Province of Brindisi and Taranto. Poor soils of calcareous type tending to clayey of the Daunian hills.

WINEMAKING AND AGING:

Gentle pressing of the grapes at very low temperatures. Static pre-fermentative clarification - alcoholic fermentation in stainless steel fermenting tanks.

TASTING NOTES:

Golden yellow color. Complex bouquet with fruity hints of ripe apple, banana and tropical fruits, but also spicy notes of vanilla, honey and smoke. On the palate is soft and enveloping, but with a right component of freshness and minerality.

SERVING TEMPERATURE:

12-14 °C

FOOD PAIRINGS:

Ideal with first courses with a strong flavor, especially with fish or shellfish. Pleasant if combined with grilled fish and white meat.



PACKAGE SIZE
17 L x 25 L x 32 H



PALLET (EPAL 120X80)
105 BOXES / 630 BOTTLES



PALLET (USA 120x100)
125 BOXES / 750 BOTTLES



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Aziende Agricole
D'ADDARIO