



 Chardonnay 100%  VOL. 12,5%  750 ml

#### AREA OF PRODUCTION

Province of Brindisi and Taranto. Poor soils of calcareous type, tending to clayey.

#### WINEMAKING AND AGING

Gentle pressing of the grapes at very low temperatures. Static pre-fermentation clarification; alcoholic fermentation in French oak barriques (medium toasting); ageing on the lees for 2 | 3 months.

#### 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.

#### FOOD PAIRINGS

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

#### SERVING TEMPERATURE

12-14 °C



PACKAGE SIZE  
171 X 25 LX 32 H



PALLET (EPAL 120X80)  
110 BOX / 660 BOTTLES



PALLET (USA 120x100)  
140 BOX / 840 BOTTLES



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Aziende Agricole  
D'ADDARIO