Chardonnay Varietale

DIECI.NOVE.DIECI

Still White Wine

A wine suitable for aperitifs and appetizers such as shrimp and shellfish cocktails. It also pairs well with vegetable soups and fresh cheeses.



Chardonnay / Varietal / Dieci.Nove.Dieci

ORIGIN: Italia

VINE VARIETY: Chardonnay

SOIL: Medium-textured

GRAPEVINE CULTIVATION: Trellis system

HARVESTING: Mechanical

VINIFICATION: Crushing and de-stemming with skin maceration and temperature-controlled fermentation using selected yeasts.

AGING: In stainless steel tanks. The wine undergoes numerous analytical checks during aging to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11% vol

COLOR: Straw-yellow with pale green tinges.

NOSE: Delicate, with aromas of dried fruit and a finish reminiscent of Mediterranean scrub.

TASTE: Pleasantly tart and savory.

SERVING TEMPERATURE: 10° – 12°C

CURIOSITY: Chardonnay, originally from Bordeaux, is capable of producing wines with great structure that are suited for aging. According to the University of Davis, it is believed to be a spontaneous cross between Cabernet Franc and Sauvignon Blanc.