

# 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.