



CHARDONNAY

I.G.T.

VINTAGE: 2020

PRODUCTION AREA: Carmignano (po)

BOTTLES: 4800 0,75 l

FIRST VINTAGE: 1984

ELEVATION AND SUN EXPOSURE: East; 100 to 150 m s.l.m.

VARIETAL: 100% Chardonnay

SOIL: Limestone, Marl, Clay Shist.

HARVEST: End of August

VINIFICATION: Steel tanks

AGING: Bottle for 3 months

ALCOHOL CONTENT: 13 %

SERVING TEMPERATURE: Serve between 14° - 15° C

FOOD PAIRING: Great with appetizers and fish main courses

TASTING NOTES:

COLOUR: Vivid yellow with green hints

NOSE: Fruity, floral, white and yellow flowers

PALATE: Smooth, full, alcohol well balanced with the structure.

Fruity, floral, white and yellow flowers; Persistent fruity aroma in the finish.