



Le Collezioni

Chardonnay Puglia

Indicazione Geografica Tipica



Geographic Area

Region of Apulia, Southern Italy.

Soil

Soil made up of limestone and clay.

Grape Variety

Chardonnay.

Winemaking

The grapes are harvested, pressed and macerated on the skins for 6 hours. Selected yeasts are added to set off fermentation at a controlled temperature of 16 °C for about 10–12 days. The wine is then stocked in steel tanks before bottling and then, aged in bottle.

Style

This white wine displays intense notes of tropical fruit (banana and pineapple) and almond paste; its flavor is intense, mellow and mouth-filling.

Food Pairings

Perfectly suits fresh pasta dishes such as orecchiette with fresh tomatoes and basil or baked or grilled fish.
To be served at 10 °C.

Size 0,75 l.

Alcohol 12,5 % vol.

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