



# CHARDONNAY FIANO

PUGLIA  
INDICAZIONE GEOGRAFICA PROTETTA  
BIANCO



#### ORIGIN OF THE VINEYARDS

Apulia.

#### GRAPE VARIETY

Chardonnay and Fiano in the percentages allowed.

#### VINE TRAINING SYSTEM

Spurred cordon and guyot.

#### SOIL

Calcareous and sandy.

#### WINEMAKING AND MATURATION

Soft pressing of the grapes and fermentation in white in controlled environment, then maturation in steel.

#### SENSORY ANALYSIS

Bright pale yellow. Intense nose of apple, pear and melon, then white flowers and aromatic herbs. Smooth in the mouth, fresh, tasty and persistent.

#### ALCOHOL

12% - 13%.

#### SERVING TEMPERATURE

6/8° C.

#### FOOD MATCHES

Great aperitif, seafood starter, risotto and steamed cod filet.