



CHARDONNAY

Puglia

INDICAZIONE GEOGRAFICA TIPICA

DESCRIPTION

A varietal wine that combines French characteristics with the Mediterranean climate of the South of Italy, in which selection by the winemaker of the ideal time to harvest together with modern vinification techniques enhance the fruit.

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.

WINEMAKER'S NOTES

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

FOOD PAIRING

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

CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



Geographic Area
Apulia

Alcohol
12,5%

Grapes/Blend
Chardonnay 100%

PH
3.16

Total Acidity
5.5 g/l

Harvesting Period
Mid September

Residual sugar
5.95 g/l