

# CHARDONNAY

FRIZZANTE

Indicazione Geografica Protetta

PUGLIA

I CLASSICI



**Grapes:** Chardonnay

**Production:** this Chardonnay is a result of a careful analysis and selection of grapes grown in the Northern Salento area. They are softly pressed in pneumatic presses and, after that, follows a fermentation in closed tanks at low temperature for almost 15 days (where the CO2 is naturally generated) and then a refining in the same tank for 4 months.

**Color:** bright and straw yellow with green highlights.

**Bouquet:** intense and delicate fruity flavor.

**Taste:** finely crisp, dry, lightly sparkling and persistent.

**Food pairing:** ideal with hors-d'oeuvres, shellfish, fish and white meats. Excellent as aperitif.

**Alcohol content:** 11,5-12% by vol

**Total Acidity:** 5.3 gr./lt.

**Best served at:** fresh at 8° C - 45° F

**MIALI**  
1886