

Chardonnay Puglia IGT - Barocco



Region. Puglia.



Grapes. 100% Chardonnay. Hand picked grapes from Salento peninsula vineyards.



Vinification. Soft pressing and fermentation in white at controlled temperature. Refining in stainless steel tanks to gain more flavour and ripeness.



Tasting Notes. Straw yellow color with elegant golden reflections. Rich and enveloping bouquet with notes of tropical fruit, apple, white fruit and honey. Intense flavor, soft and harmonious balanced by a nice acidity.



Analysis. Alcohol 12,5% Vol; Total acidity 5,8 g/l; Residual sugar 6 g/l.



Food Pairings. Excellent as an aperitif, with light meals, fish dishes, cruditàs and risotto. Serve chilled at 8 - 10 °C.



Bottle. "Sophia" 750 ml (in box of 6 bt).

