

Chardonnay – Villa Rocca

Vino Varietale prodotto in Italia



Grapes. Chardonnay.



Vinification. Selected fresh hand picked grapes. Soft pressing and fermentation at controlled temperature.



Tasting notes. Light straw yellow color with greenish reflections. The maturity of the grape is expressed through an intense note of yellow fruit, especially apple, pear and honey. The palate is dry, harmonic and the body is supported by a fresh acidity.



Analysis. Alcohol 12,5% Vol; Total acidity 5,8 g/l; Residual sugar 5,3 g/l.



Food suggestions. Ideal as an aperitif, with appetizers, hors d'oeuvres, light meals, rice and fish dishes. To drink while still young. Serve chilled at 8-10 °C.



Bottle. 1 L (in box of 6 bt); 2 L (in box of 6 bt).

