

CASTELNUOVO BERARDENGA

CHARDONNAY

Typical Geographical Indication



- **White wine**
Typical Geographical Indication (I.G.T. - Toscana).
- **Geographical location**
in Sestano, Castelnuovo Berardenga (Siena).
- **Grapes**
100% Chardonnay.
- **Vinification**
white, with immediate separation of the must from the skins, fermentation at low temperature in small oak barrels for about 7 months.
- **Refining**
in the bottle for 10-12 months.
- **Colour**
clear, with pale green reflections.
- **Bouquet**
delicate, ample and complex, with hints of spice and dry fruit.
- **Taste**
full, harmonious and persistent.
- **Analytical data**
alcohol 12.5-13%, total acidity 5.5-6%,
extract 27-28 g/l.
- **Serving temperature**
10 °C.
- **Accompanies**
fish, white meat. Also excellent as an aperitif.

