

STILL CHARDONNAY IGP “Vigna Fontanile” BIO – VEGAN F.



BLEND: 100% Chardonnay wine with the following certification:
Organic farming : Valoritalia IT BIO 015

Type of harvest: Handpicked grapes by mid-August
Must is fermented for 30 days

Best period for consumption: 2-4 years after vintage
Storage time: up to 5 years after vintage

Tasting notes:

Colour—Bright and deep gold

Fragrance - Flowery, with scents of Golden apples

Taste- Velvety, well balanced

Alcohol at bottling: 12,% vol.

Residual sugar: 8 gr./lt. max

Serving temperature: 6/8° C

Bottle format: 0,75 lt.

Pairing Suggestions:

Fish, roast meat, white meat

