



Table White wine “ Accordo”

GRAPE VINE: Chardonnay and Pinot Nero

ALTITUDE: 500 m slm

CAPACITY: 2.000 bottles

VINEYARD: The vineyard with south and south-west exposure, is composed of 70% vineyard Chardonnay and 30% vineyard Pinot Nero. The cultivation is low Guyot and the soil has an high percentage of tuff and marne.

WINEMAKING: The grapes, are pressed in a soft way. The alcoholic fermentation takes place for some days in still vat and then in wood (barriques), where the malolactic fermentation happens. The refinement in wood lasts an average of 6-8 months. The bottling occurs in May – June and the commercialization starts at the beginning of September.

THE AGING: We suggest to drink at least two months after the bottling. It consents to be aged.

ORGANOLEPTIC STUDY:

Color: deep straw yellow

Scent: deep scent of fruit and fresh flower with a note of Vanilla.

To the palate it shows a strong body with varietals notes of remarkable length.

SERVING SUGGESTION: The wine can come up beside or replace red wines of medium body.

SUGGESTED TEMPERATURE: 16°-18° C.