

ÒTRE

Chardonnay



Grape:	100% Chardonnay Puglia PGI White
Training system:	Espalier
Harvest Method:	Manual
Primary fermentation:	In steel pressing, fermentation in steel containers at a controlled temperature of 14 °C.
Maturing & Aging:	In steel containers.
Alcohol:	13° Alc. Vol. %
Res. sugar:	2
Acidity:	7
Characteristic notes:	Straw yellow in color with greenish reflections, it opens on the nose with tropical fruity aromas, the taste is mineral and soft pleasantly warm. complex and savory, with good persistence.
Service temp.:	9-10° C
Pairings:	It goes well with shellfish, appetizers and tasty fish dishes.
Bottle:	e 0.75L 1.5kg Bordelaise Style Cork Closure.
Parcel:	6 bottles 25x17x31 0.13 Volumes Mc 8.4kg.
Pallet:	84 or 105 parcels 80x120x180 1.8 Volumes Mc 950kg.