

UNICO

Chardonnay

Appellation

Indicazione Geografica Tipica Terre di Chieti I.G.T

Grape

Chardonnay

Grape history

Many believe that the history of chardonnay began when ancient vineyards began cross-pollinating between Pinot grapevines and Gouais Blanc grapevines.

The chardonnay grape comes from a vigorous vine with medium sized bunches of grapes that are tightly packed together. Once ripe they are a brilliant golden yellow color but they are quite small and fragile with a thin skin.

Great care must be taken during harvest or the grapes will be ruined.

Production area

Crecchio

Soil

Deep, finely-textured, moderately alkaline, very calcareous.

Age of vineyards

5 - 10 years

Cultivation Type

Spurred cordon rows 50 cm high

Vines per hectare

4000/5000 multiclone varieties

Yield per hectare

5000 kg

Harvest

Period: Early August

Harvest method: Hand-picked in crates

Wine-making technique

- The whole grapes are chilled in our exclusive cooling tunnel with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14 °C for 24 - 48 hours.

Fermentation

Container: inerted stainless steel tanks

Temperature: 8 - 11 °C

Ageing

3 months in stainless steel

Closure

Glass closure Vino-lok

Final composition

Alcohol content: 13,0 % vol.

Organoleptic evaluation and food pairing

The wine has a fresh straw yellow colour with greenish reflections, a very intense bouquet: aromatic nose with flavours of ripe melon banana and pineapple.

The tertiary perfumes develop with the passing of time such as flint, hay and moss.

Light on the body and finish. It can be successfully matched with fish hors d'oeuvres, shellfish and crustaceans and also with mature and semi mature cheese served with jam or citrus honey.

Serving temperature

8/10°C

