

Azienda Agricola Cortino



CHARDONNAY White wine

ALCOL CONTENT:

12,5% Vol.

SERVING TEMPERATURE:

8-10° C

Grape variety:

100% Chardonnay

Soil composition:

Mixed consistency.

Yield:

80 Q / Ha.

Training system:

Cordon training, Guyot pruning, being rows 2 m far from each other.

Harvest time:

Beginning of September.

Vinification:

Skin contact maceration for 72 hours.

Fermentation in stainless steel vats for 2 weeks at 16-18° C.

Ageing:

Stainless steel maturing for 3-4 months at 10-12°C.

Tasting characteristics:

Straw yellow with amber-colored highlights

Delicate, refreshing, herbaceous bouquet.

Food pairing:

Hors d'oeuvres, fish dishes and fresh cheeses.