



CANNUZZE



Chardonnay
IGT Puglia



VOL. 12,5%



750 ml

TYPE: White

VINE VARIETY: Chardonnay

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon

PLANTATION DENSITY: 4500 plants per hectar

PRODUCTION AREA: Central Murgia, Municipalities of Gioia del Colle and Sammichele di Bari, characterised by wet winters and dry and very hot summers, with a thermal excursion ranging between 10-15°C that allows a complete ripening of grapes and excellent results in vinification. Representative territory of Central Murgia.

SOIL: Deep alluvial land with a well balanced presence of clay, loam, rough and fine sand, relief for the roots during summer....

GRAPE HARVESTING: first and second decade in September

WINE-MAKING: Manual harvesting with selection of grapes, stalks removing and pressing. Soft pressing of grapes from which only first pressing must (60%) is used and following fermented at low temperature.

REFINIG: Refined in steel and bottle for 4-6 months

TASTING NOTES: Pale yellow with golden reflections, fine and charming with its intense and deep flavours of exotic fruit, pineapple, banana, passion fruit and delicate fruity marks; savoury and full with a perfect balance between acidity and softness; long and clean closure; wine with good texture and personality; memorable for its harmony and charming persistence.

PAIRING: Perfect with starters, fish or grilled fish, shellfish, white meats, medium aged cheese.

SERVING TEMPERATURE: 8-10°C (46-50F)



PACKAGE SIZE
17,5 l x 26 L x 33 H



PALLET (EPAL 120X80)
95 BOXES / 570 BOTTLES



PALLET (USA 120x100)
115 BOXES / 690 BOTTLES



EAN
8054529660148