



CHIANCAIA



/ VOL. 12,5% / 750 ml

TYPE: White

VINE VARIETY: FIANO

CLASSIFICATION: IGT Puglia

PLANTATION: Spurred cordon

PLANTATION DENSITY: 4500 vines per hectare

PRODUCTION AREA: Central Murgia in the Municipalities of Gioia del Colle and Sammichele di Bari, characterized by humid winters and arid and very hot summers with a temperature range of 10-15 ° C which allows complete ripening of the grapes and extraordinary results in winemaking. Representative territory of central Murgia.

SOIL: Deep alluvial soil with a balanced presence of clay, silt, coarse sand and fine sand, refreshment at the roots in the summer heat period is ensured by a high working rate.

GRAPE HARVEST: First and second decade of September

WINE-MAKING: Manual harvest with sorting of the bunches, de-stemming-crushing, pressing of the de-stemmed grapes with soft presses using only the first fraction of first pressing must (60%) which is fermented at low temperature.

REFINING: Refining in steel and in bottle for 4-6 months

TASTING NOTES: Straw yellow with fine greenish reflections and intense aromatic notes typical of the grape, complex bouquet of flowers and fruit with fresh citrus notes of savoury, fresh and full-bodied bergamot, has a delicate mineral vein that makes it enjoyable and long in the finish on the palate, a wine with a marked territorial character, rich and at the same time pleasantly drinkable

PAIRINGS: Wine for the whole meal, it goes very well with appetizers, seafood and crustaceans, risottos and fish dishes. Also excellent with medium-aged cheeses.

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



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