



CHARDONNAY – DOC 2014

Varietal: 100% Chardonnay estate-grown grapes from our Chardonnay vineyards

Exposure: South/southeast.

Harvest: The grapes are harvested by hand into crates, taken to the cellar and crushed immediately

Alcohol Content: 14.0% vol.

Vinification: The must obtained is separated from the solid particles and lees by static decantation lasting 24 hours; then it is racked and yeasts are added to encourage alcoholic fermentation, which takes place in temperature-controlled stainless steel tanks. After about ten days, the wine is racked and left in contact with the yeasts for at least six months and remixed regularly to favor refinement. In late spring, after cold stabilization, the wine is bottled and released for sale after a month.

Color: Pale straw yellow, with slight greenish highlights, brilliant

Nose: Very intense, persistent, fresh, with notes of banana and pineapple, toasted hazelnut and butter

Taste: Harmonious, full and warm, with a pleasantly tasty and persistent finish

Suggested serving temperature: 4 - 6°C (39 - 43°F)

Aging/Method of Storage: If stored correctly, away from light, at a temperature below 68°F - 20°C, it can give its best even 2 – 3 years after bottling.



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