



I FERRETTI

CHARDONNAY

Composition: 100% Chardonnay

Method of cultivation: Guyot

Vines per hectare: 5500

Vinification: Maceration: cold, on the skins for 8 hours - Decanting: cold, static - Fermentation: 14 days in 500 litre casks.

Élevage: in oak casks for c. 8 months.

Ageing: in the bottle for a further 3 months.

Tasting notes: his typical character gets enriched by the fermentation in 500-litre-barrels made of french oak, which determines a touch scent of yeast and the scents reminding of bread-crust as well as indigenous and exotic fruits. These harmonize well with the resulting notes of toast and vanilla.

Accompaniment: elaborated starters, oily and smoked fish, mixed cooked meat, also with sweet and sour sauces, blue cheese.

Serving temperature: 14°-16° C.



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