

BIANCO D'ALTAROCCA - Chardonnay Umbria IGT



Variety of grapes
Chardonnay



Vineyard
Plant spacing: 3,00 x 1,00 m
Growing system: spurred cordon
Average age of vines: 12 years



Soil
Mainly volcanic, sedimentary, clayish
Altitude 300 m



Harvest
Manual picking, from the beginning to mid September.



Yield
Grapes: 60 q/ha - Wine: 45 hl/ha



Vinificazione
Picking of the grapes very early in the morning, maceration in contact with the grape skins at a controlled temperature of 3°C for a few hours. Light pressing without any rotation of the press, separation of 50% of the must and 48 hours cold decanting for cleaning. The alcoholic fermentation starts in stainless steel containers and then continues in brand new oak casks up to the end.



Maturing
6-7 months in french sessile oak casks.
8-10 months in bottles.



Organoleptic features
Colour bright straw yellow with luminous gold reflexes.
Full and deep scent with notes of spices and a smell of sweet wood.
Smooth and persistent in the mouth, sapid and mineral to the right point. Balanced and harmonic, with notes of ripe tropical fruits.



Producer's recommendations
Best coupling with white meats, grilled fish and shellfish, fried food, cheese and truffle.
To be served at 12-14°C.

