

ROCCA VENTOSA



CHARDONNAY TERRE DI CHIETI IGP

TECHNICAL SHEET



TYPE

White wine



VINEYARDS, GRAPES AND HARVEST

LOCATION OF VINEYARDS Abruzzo

GRAPES Chardonnay 100%

HARVEST PERIOD end of August,
beginning of September



VINIFICATION

VINIFICATION cryomaceration of the pressed
grapes at 5/8°C, soft pressing, fermentation at
controlled temperature in stainless steel tanks

MALOLACTIC FERMENTATION no

REFINEMENT 3 months in stainless steel tanks
and in barriques



DESCRIPTION

COLOUR golden straw yellow with green reflexes

FRAGRANCE intensely fruity, with clear notes of exotic
fruits, elegant floral, honey and vanilla perfumes towards
the end

TASTE full bodied, well structured with good persistence
and balance

ALCOHOL 13% vol



SERVING SUGGESTIONS

TEMPERATURE 8-10°C