

# CHARDONNAY COLLINE PESCARESI IGP



#### SENSORY PROFILE

Color: brilliant pale straw. Fragrance: bouquet of ripe flower, lemon, tropical fruit. Taste: white pulp fruit and wonderful minerality accompanied by a crispy acidity that lingers on the palate.



# GRAPE VARIETY

Chardonnay 100%

#### AREA OF PRODUCTION

A single-vineyard planted in 2005 located near the village of Loreto Aprutino, in the Chardonnay IGP area, 300 meters above sea level.



## VINIFICATION

Following a selective hand harvest in late August, the grape stalks are removed and the subsequent crushed grapes undergo a cold maceration in stainless steel. A soft pressing follows. The clarified must is subsequently fermented with select yeast in temperature controlled stainless steel vats for 12 days at 16°C to preserve the natural 100% Chardonnay fruit and inimitable freshness of the wine.



#### ALCOHOL

12.5% vol.

SERVING TEMPERATURE 10°C

AVAILABLE FORMAT 750 ml

### **RECOMMENDED PAIRINGS**

Superb with seafood platters or simply as a great aperitif wine to sip on a warm summer's night.

# **COLLE CORVIANO**



4100 decente il transito delle reliquie di L. Zeptita, ane contadina che i trono vienzi ossime el suo bue, tander era acciente rael una lavore de sua realqui lazza decene alla precessione; alloro il bue à allortimo dal padrace e una bar conte ai suoi richiani, aviccinatione alla precessione si incluso.

CHARDONNAY

### www.collecorviano.it