

FARNITO CHARDONNAY

INDICAZIONE GEOGRAFICA TIPICA

Produced from grapes grown on our Chianciano/Montepulciano estate at an elevation of 300 meters (1,000 feet) above sea level.

Grapes: Chardonnay. The carefully selected clusters are typically picked between the last week in August and the first week of September, then rushed to the crusher in small boxes to protect them from the slightest damage prior to vinification.

Vinification: low temperature maceration on the skins and a slow and careful fermentation of the must started by selected yeasts.

Finishing: we are careful to maintain in suspension the yeasts and all of the solids formed during fermentation by regular agitation of the must. In the winter the wine is racked off and placed into barrels where it then ages briefly before bottling. Before release this wine is then bottle aged in our temperature-controlled cellars at 13°C (55°F).

Color: straw yellow with tawny reflections.

Bouquet: harmonious and consistent with notes of tropical fruit and spices, particularly raspberry and vanilla.

Flavor: dry, soft, savory, and harmonious.

Alcohol: 13% by volume.

Serving temperature: 10-15°C, 50-59°F.

Gastronomy: the rare versatility of this wine allows it to be served as an aperitif, as well as during and after meals.

