

DUCHI DI CASTELLUCCIO

Technical Sheet

“Tenuta Cipressi”

Chardonnay IGT Colline Pescaresi

Identificazione Geografica Tipica

Type of wine: White - Organic Wine

Variety: Chardonnay 100% IGT

Vineyard: Colle Maggio

Exposure: South, south east

Height a.s.l.: 280 m.

Training system: Filare a Cordone (vertical trellis system)
ORGANIC FARMLAND - MEETS THE REQUIREMENTS OF ORGANIC PRODUCT
CERTIFICATE OF CONFORMITY - Registration N° IT BIO ICA S833 - Reg. CEE 2092/91

Density per hectare: 4000

Production: 11 tons

Harvest: First week of September

Ageing and vinification: Stainless steel tank and Oak

Alcohol strength: 13,5% vol

Bottle: 75 cl

Sales unit: 6

ORGANOLEPTIC FEATURES

Colour: Straw yellow with light green reflex

Nose: Varietal with scent of exotic fruit and delicate notes of flowers

Taste: Fresh, soft and pleasant. Medium bodied and persistent aftertaste

Food Pairing: Perfect with all sea food dishes, delight full with delicate meat.
Perfect for appetizers.

Serving temperature: 8-10 °C

