



dePuppi

CHARDONNAY



YEAR	2017
SOIL TYPE	Slightly stony.
WINEMAKING	The grapes are picked in early September. They are kept chilled to avoid oxidation of the must before fermentation, which occurs under controlled temperature between 15 and 17 °C in stainless steel containers with different selected yeasts. Malolactic fermentation is not carried out.
ALCOHOL CONTENT	13,5%
VARIETY	Chardonnay 100%
APPEARANCE	Clear straw yellow with golden tones.
NOSE	Very elegant and intense with notes of apple and tropical fruits. The scents ripen into nutty tones of walnut and hazelnut with an underlying honey aroma.
PALATE	Very pleasant, velvety and well balanced. Easily drinkable with an equilibrated body and a long and pervasive taste. Exquisite almond and honey tones.
FOOD MATCHINGS	It is an outstanding partner for any fish or shellfish courses. Excellent with poultry and light vegetable dishes.
AGEING	2/3 years
