ANCILLA

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Chardonnay Terre di Chieti Igt

Production area: Montupoli, Miglianico (Ch)

Grape variety: 100% Chardonnay

Exposure: S-E

Soil: Well drained, gravely.

Training system: Traditional pergola

Vineyard planted in: 1977

Yield per hectare: 7000 kg

Harvest: By hand, from the middle of August

Vinification: Soft pressing and fermentation in temperature-controlled stainless steel tanks.

Ageing: In the bottle.

Alcohol: 14.00 %

Serving temperature: 12°-14°C.

Tasting notes: Bright straw yellow. This Chardonnay is characterised by the scent of white flowers and notes of apple, pear and melon, with a hint of citrus.
Engaging, clear and dry flavour, rich in harmonious acidity and lingering aromatic persistency.

Serving suggestions/ Chicken and fish dishes, particularly lobster and shellfish in general.
The perfect accompaniment for cheeses such as Brie, Provolone and Gruyere.