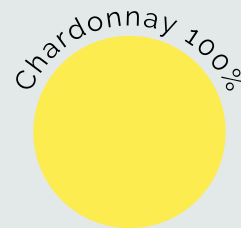




DOLINE CHARDONNAY

Chardonnay IGP Puglia



The Doline Chardonnay is a white wine that belongs to the most immediate product line of the Colli della Murgia. In the best vintages it best expresses the floral and mineral scents. A modern expression of one of the most famous international varieties.

HARVEST	Hand-picked grapes, which are lightly pressed within 12 hours of harvest. Harvest period mid-August.
FERMENTATION	About 8-10 days, without skins, seeds and stalks.
AGING	The wine ages for 3 months in steel tanks in contact with its thin lees. The wine is filtered before bottling, then rests another 2 months before being sold.
SULFITES	~ 60 - 65 mg/L.
AGING POTENTIAL	1 - 2 years

Tasting Notes

Intense and bright yellow colour. Fresh floral scents arise on the nose, then after a few seconds there are notes of fruit. Already at this moment it is possible to anticipate that it will be a pleasant wine. The palate is aligned with the nose, the great freshness is immediately perceived and prepares to drinking.

Food Pairing

An easy to approach wine, its main characteristic are immediately recognized on the nose: an extraordinary ease of drinking. A wine with a mid-body.

TECHNICAL PAIRING Tartare of salmon.

"HEART PAIRING" Small omelettes of zucchini.

"ROCK N' ROLL PAIRING" Fish and chips.

IMMEDIACY, NOT BANALITY. LESS IS MORE."