

Marina Cvetic

Chardonnay IGT Colline Teatine



Technical Sheet

Name

Chardonnay IGT Colline Teatine Marina Cvetic

Alcoholic strength

14% Vol.

Grapes

Chardonnay 100%

First year of production

1991

Vineyard location and altitude

S. Martino S. Marrucina 350 m. a.s.l. (Fonte Filippo),
Bucchianico 250 m. a.s.l.

Vineyard exposure

Southeast

Yield per hectare

90 q.

Vineyard soil type

sandy clay

Training system

Guyot

Planting density

6500 plants per hectare

Age of vines

20 years

Harvest time

September 10-15th

Vinification

cryomaceration in wine press for 12 hours and fermentation in French oak barriques. It ages on its lees for the entire period with frequent batonnage, then in bottles.

Aging potential

Can drink now, but has a great potential for ageing

Ideal serving temperature

10°-12 C°

Tasting Notes

Brilliant, golden color. Intense and complex bouquet. Floral hints of broom and jasmine and fruity scents of medlar. Very savory and persistent on the palate, with tropical fruit.

Food Pairings

Fish dishes, tartare, shellfish