



CHARDONNAY

CENTRAL VALLEY

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· VARIETY 100% Chardonnay.

· HARVEST 70% hand-picked during March and April.

Alluvial and colluvial. · SOIL

· AGING In stainless steel tanks for two months.

· COLOR Yellow pale.

· NOSE Intense aroma, fruity with notes of apple, pear, papaya and pineapple, butter and wood.

· PALATE Refreshing, soft, balanced and slightly sweet.

· PAIRING Pairs well with light seafood, white fishes, chicken, pasta with white light sauce or dressing.

• **RESIDUAL** 6,38 g/l **SUGAR**

· TOTAL 6,15 G/L **ACIDITY**

· **ALCOHOL** 12,5%