



Peri Bigogno Regina di Cipro - Chardonnay IGP

CLASSIFICATION:

Montenetto di Brescia IGP.

GRAPE VARIETIES:

100% Chardonnay.

GROWING LOCATION:

Castenedolo (Brescia), north Italy close to lake Garda.

VINEYARD:

Morenic Hill, clay. Guyot.

MATURATION AND REFINEMENT:

Traditional vinification of white wine at controlled temperature. Partially refined in oak barrels for 3 months.

TASTING NOTES:

Color: Straw yellow color, light golden reflections.

Nose: Floreal, intense and persistent perfume of fresh harvested fruit, pineapple and apricot.

Palate: Fresh, savoury, medium structure and persistence. Pleasant mineral aftertaste.

ALCOHOL CONTENT:

12.50% vol.

RECOMMENDED PAIRINGS:

Soups, vegetables, fish.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 2.333 bottles (vintage 2018).



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