



## Punta di Colle Chardonnay Colline Pescaresi IGT



**CLASSIFICATION:**

Colline Pescaresi IGT.

**GRAPE VARIETIES:**

90% Chardonnay, 10% indigenous grapes.

**GROWING LOCATION:**

Central Italy, Abruzzo, Rosciano (PE).

**VINEYARD:**

South-East exposure, 720 ft a.s.l., clay soil.

**CULTIVATION - HARVEST:**

Guyot, yield 6 ton/acre.

**MATURATION AND REFINEMENT:**

Fermentation with the skins at controlled temperature for 12-24 hours, complete separation of the lies and fermentation at controlled temperature for 10-15 days. Refinement in oak barrels (barriques) for a minimum of 18 months and bottle minimum 24 months.

**TASTING NOTES:**

Luminous yellow color. Intense flavors of citrus fruits and spices. Vigorous, balanced, long lasting on the palate.

**ALCOHOL CONTENT:** 14.50 % vol.

**RECOMMENDED PAIRINGS:**

Hors d'oeuvre, pasta and fish soup, fresh water fishes.

**SERVING TEMPERATURE:** 50°-55°F.

**BOTTLE SIZES AVAILABLE:** 0.75 l.



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