



FATTORIA DEL TESO

CHARDONNAY DEL TESO I.G.T.

This wine is produced following a special selection of Chardonnay grapes grown using the guyot technique.









THE MONTECARLO BRAND

The Fattoria del Teso has always aimed at the preservation of its natural environment and at the growing of typical and genuine products along the tradition of Tuscan agriculture. The products of our Farm combine the experiences of the past and the techniques of the most advanced agronomical and oenological researches.







The wines of Fattoria del Teso truly represent the unique "terroir" of Montecarlo. The taster is immediately struck by the elegance and sophistication of both whites and reds. These characteristics – due to the vicinity of the sea and to the mild climate – distinguish the wines of Montecarlo from all other Tuscan wines.

The VinSanto of the Fattoria deserves a special mention: a typical Tuscan product, our Farm ages it for over 5 years in the old kegs in its attics.

TECHNICAL INFORMATION:

-  **REGION**
Montecarlo, hillside village in the province of Lucca.
-  **GRAPES**
Chardonnay
-  **VINIFICATION**
the must, obtained by soft pressing, is cold-settled and then fermented at 17° C.
-  **MATURING**
7 months in stainless steel tanks.
-  **AGEING**
3 months in bottle.
-  **LIFESPAN**
2 or more years.

ORGANOLEPTIC CHARACTERISTICS:

-  **COLOUR**
straw yellow.
-  **BOUQUET**
tropical and white fruits.
-  **FLAVOUR**
rich and enveloping with a fresh and persistent finish.
-  **SERVING TEMPERATURE**
8-10°C.
-  **FOOD PAIRINGS**
pairs perfectly with molluscs and crustaceans, first courses with vegetables and cured meats.
-  **BOTTLES**
750 ml

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