



NERONEIMPORTS

MORO

## CHARDONNAY

*Style:* Dry white wine, slightly oaked.

*Colour:* Glowing golden yellow color with dense texture.

*Aroma:* Accented aromas are reminiscent of yellow apple, lemon and pomelo. I perceive butter mixed with marzipan, roasted notes, wax, vanilla and sweet bread.

*Taste:* The taste is soft and warm. Acid balances perceptions into an elegant and full flavor that is intense and long-lasting.

*Food pairing:* Salami, fatty fish, nigiri and other dishes with an Asian touch, poultry.

*Serving temperature:* 8 - 10°C

*Vineyard:* Terrace covered with grass, marl soil. South-west exposition.

*Vine form:* Single guyot.

*Harvest:* Hand harvest, middle of September.

*Vinification:* Slightly pressed. Fermentation with selectionated yeast in stainless steel tank for 12 days at 15°C. Mixed with fine yeast till end of January.

*Maturation:* 1 year 3000L oak barrel.

*Bottling:* 0,75L bottle with cork

