

VINI FANTINI



Chardonnay IGT 2019

Grapes	100% Chardonnay
Region:	Abruzzo
Vineyards:	From vineyards located in Ortona and surrounding towns
Exposure:	West/Southwest
Altitude:	230-430 meters (750-1,400 feet) above sea level
Soil:	Medium-textured, calcareous clay terrain
Vine Training:	Tendone "bower" trained
Vine Age:	10-25 years
Time of Harvest:	Late August
Vine Yield:	8-9 tons per hectare
Vine Density:	1,800-2,500 vines per hectare
Total Production:	360,000 bottles
Vinification Process:	After harvest the grapes undergo delicate stalk-stripping and crushing before cold maceration for eight hours. Pressing, clarification, and fermentation of the clean must last for 18 days at a controlled temperature.
Aging Process:	The wine undergoes no oak aging to preserve the freshness and aromas
Alcohol Content:	12.70%
Dry Extract:	21 g/l
Total Acid:	6.0 g/l
Volatile Acid:	0.30 g/l
Residual Sugar:	3 g/l
pH:	3.3
Tasting Notes:	Lively straw yellow, the nose is intense and quite persistent, fruity, with notes of tropical fruit and peaches. On the palate, good balance, body, intensity and persistence.
Winemaker:	Rino Santeusanio
Cellaring:	Up to 1.5 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with light first courses, white meats, and fresh cheeses. Excellent with fish.