



MALVASIA-CHARDONNAY

Abruzzo, Italy



Method & Production

Soft crushing and pressing of the grapes, slow fermentation at controller temperature at 18°, in order to avoid loosing the noble perfumes.

Tasting Notes

Pale straw colour, medium bodied, well balanced acidity with aroma of banana and figs. Fresh wine, balanced and persistent. A wine made for young drinkers, with enough experience, that are seeking good value for money

Food Matching

Ideally served at 12-14 °C. Excellent with starters, fresh cheeses and white meats.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|---------------------|-----------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| OR0123 | Malvasia-Chardonnay | Malvasia : 70% Chardonnay: 30% | 2023 | 12.0% | Screw Cap | 12X0.75lt | No | No | Yes | No |