



Chardonnay

Category: [City Line - white wines](#).

Straw yellow in color. A full and refined aroma, with abundant notes of tropical fruits and a nicely fruit-forward character. A dry, smooth, and elegant flavor with hints of ripe fruit. Goes excellently with seafood dishes. Store in a cool environment protected from light and heat. Best served at a temperature of 12°C in glasses designed for young white wines.

First year of production	2011
Varietal composition	Chardonnay
Exposure and altitude	Predominantly facing southeast
Soil composition	Volcanic
Cultivation system	Predominantly guyot, over 3300 vines per hectare
Average age of productive vines	18 years
Yield per hectare	10000 Kg
Time of harvest	At the end of August to early September with a careful selection of the grapes
Fermentation temperature	A controlled temperature of 15°C
Duration of fermentation	Two weeks
Malolactic fermentation	Not carried out
Mode and duration of ageing	At least two months in the bottle