

Ortonese Malvasia - Chardonnay Terre di Chieti IGT







PRODUCTION AREA: Ortona
(CH). Abruzzo

VINEYARDS: The vineyards are situated around the town of Ortona, on the Adriatic coast of the Abruzzo region. Facing west and south west, vines are planted on calcareous clay soils of a medium texture and trained on a pergola system.

VINIFICATION: The grapes are lightly pressed to avoid green tannins. Fermentation at controlled temperature, with skin contact for 10 to 12 days. Reassembled every 4 hours. Ageing in stainless-steel tanks.

SENSORY FEATURES: Straw yellow color. A medium bodied wine, well balanced acidity with notes of banana and figs. Fresh and persistent.

BEST SERVED WITH: Perfect when paired with seafood pasta, flans, baked fish.

∿ ₩ WINEMAKER: Rino Santeusanio

SERVING TEMPERATURE: 10-12°C

