

Dolce Amore Chardonnay

Characteristics

The Chardonnay grape find his natural loved habitat in the warm solar Maremma of Tuscany generating a very elegant wine including in his typical bouquet, tropical fruit. Grapes are picked up around the end of august and pressed still with the rasp. After 48 hours the cold must is dropped into the barriques in a 15 C° degrees ambient, where slowly ferments for about two weeks. For a period of 8 months the wine is kept in touch with his own precious leaven trough a recurring operations of “batonnage”. Afterwards we pass to the filtration and bottling



Tasting Notes

Like the sweetness of banana, the freshness and acidity of grapefruit, wrapped around by a concert of toasted nuts, vanilla and white cocoa offered by the oak of french barrique, properly built to host this quality of grape.

BASIC INFORMATION

Product Name: Docle Amore
Chardonnay

Vineyard: Chardonnay

Country / Region: Italy, Toscana