



GRADIS'CIUTTA Chardonnay

ALTITUDE

The vineyards from which this wine is produced are located in Ruttars and Bukova vineyards in the southwest side of Mount Calvario, at an altitude of 180 meters (600 feet) above sea level.

VINIFICATION

Traditionally the grapes are cryo macerated for 24 hours, after which they are pressed and fermented at controlled temperatures. Wines are kept "sur lie" until bottling.

WINE VARIETY

Obtained exclusively from **Chardonnay**, a French vine (Champagne and Burgundy), imported at the end of the 1800s, which was initially confused with Pinot Bianco, so much so that according to reference of 1901, it was not catalogued separately until the post war period. Chardonnay has been present at the Gradis'ciutta estate since 1974, adapting to the clay marne, amidst the ponca and opoca soils from which these grapes come.

FARMING SYSTEM

Cultivated with guyot system.

SERVING TEMPERATURE

46 - 50°F (8 - 10°C)

NOSE

Unmistakable is its pleasant bouquet, extremely varietal with aromas of citrus, apple delight and cream notes.

TASTE

The palate has a fragrant entry, with a succession of corresponding sensations which, in the finish, give way to elegant memories of apple.

COLOR

Pale straw yellow

PAIRING

It can be enjoyed with grilled or stewed fish dishes, but also with creamy soups, for example with asparagus and mushrooms. Excellent then the combination with white and light meats of low court.

GREEN PRACTICES

- Certified Organic Grapes (BIOS)
- Vegan Practicing .



Vegan
practicing

bios



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