



SANGERVASIO

NATURA DEL VINO

Chardonnay



Production Notes

Denomination:

Toscana Bianco IGT

Grape varieties:

Chardonnay 100%

Vineyards:

10 years for the new generation of vineyards, with 6,000 plants/hectare, and yields of 1-1.5 Kg. per vine.

Harvest:

By hand, in the first decade of September.

Wine making:

Fermentation in 225 liter new barriques.

Aging:

12 months of bottle aging at controlled temperature.

Tasting Notes

History:

Chardonnay completes the estate's range with a 100% Chardonnay "cru", produced only in the best vintages to ensure wine's balance and complexity.

Style:

Rich, mineral, long lived.

How to describe it:

Great structure, intense straw yellow, with rich, penetrating aromas, exotic and spicy. The full, mineral taste reflects the marine nature of the soils from which the grapes come.

How to enjoy it:

It's a wine which structure allows it to accompany all fish and white meat dishes with bold flavors.

Awards:

Vitae 2015 AIS Guidebook - THREE VINES

Service tips:

12-14°C. in Chardonnay style tasting glasses

Organic Certification

Organismo di controllo: Bioagricert

Italia - IT BAC 091793 T 000005

Usa - US BAC 091793 T 000005

AZIENDA AGRICOLA
SAN GERVASIO

Tel. +39 0587 483360 - Fax +39 0587 484361 • info@sangervasio.com

www.sangervasio.com