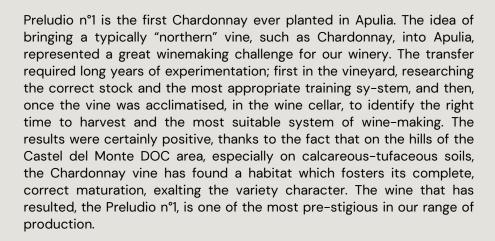


PRELUDIO Nº1 2023

Chardonnay Castel del Monte D.O.C.



VARIETIES: 100% CHARDONNAY

PRODUCTION AREA: The Murgia hills in the Castel del Monte D.O.C. area

VINEYARDS: Located on the highest hills at an altitude of 350 metres on rocky soil, the vines are trained to the spurred cordon system at 4,800 vines per hec-tare. Yield is kept as low as 90-100 quintals per hectare

WINE MAKING: The grapes are picked between the second and the third week of August. The settled must is inoculated with cultured yeasts, and then fer-ments for about 10 days at 18°C in stainless-steel tanks

AGEING: The wine matures on the fine lees for 3-4 months to develop complexi-ty and aromatic richness, and undergoes a malolactic fermentation. It is relea-sed in the spring following harvest

TASTING NOTES: Straw yellow in colour; intense, multi-layered bouquet, with notes of pear and peach blossom; crisp, full and fruity on the palate, with good length and complexity

RECOMMENDED WITH: An ideal complement to rich main courses and classic pasta dishes, as well as to fish, poultry, and veal. Serve cool.

CELLARING: Its complexity and structure will allow the wine to evolve for up to three years after the harvest

ANALYTICAL DATA: Alcohol: 13.24%; Total acidity: 5.77 g/l; pH: 3.36; Residual sugar: 3.36 g/l; Total SO2: 121 mg/l

