



COLLE CORVIANO
LORETO APRUTINO

CHARDONNAY COLLINE PESCARESI IGP



SENSORY PROFILE

Color: brilliant pale straw.

Fragrance: bouquet of ripe flower, lemon, tropical fruit.

Taste: white pulp fruit and wonderful minerality accompanied by a crispy acidity that lingers on the palate.



GRAPE VARIETY

Chardonnay 100%



AREA OF PRODUCTION

A single-vineyard planted in 2005 located near the village of Loreto Aprutino, in the Chardonnay IGP area, 300 meters above sea level.



VINIFICATION

Following a selective hand harvest in late August, the grape stalks are removed and the subsequent crushed grapes undergo a cold maceration in stainless steel. A soft pressing follows. The clarified must is subsequently fermented with select yeast in temperature controlled stainless steel vats for 12 days at 16°C to preserve the natural 100% Chardonnay fruit and inimitable freshness of the wine.



ALCOHOL

12.5% vol.



SERVING TEMPERATURE

10°C



AVAILABLE FORMAT

750 ml



RECOMMENDED PAIRINGS

Superb with seafood platters or simply as a great aperitif wine to sip on a warm summer's night.

