



FICHI D'INDIA CHARDONNAY

Classification

Chardonnay IGT Salento

Vintage

2019

Vinification and aging

Chardonnay grapes were harvested and immediately brought to the cellar for vinification. After a slow, gentle crush, the must was chilled and kept at a temperature of 10 °C (50 °F) to favor natural clarification. The must was then transferred into temperature controlled stainless steel vats where alcoholic fermentation took place at a temperature of 16 °C (61 °F) to enhance the aromatic profile of the grapes. The wine was aged in stainless steel tanks up until bottling.

Alcohol content

12% by Vol.

Tasting notes

Fichi d'India Chardonnay is light-yellow in color with greenish hues. Its nose is fresh and fruity with distinctive notes of jasmine and exotic fruit. On the palate it is fragrant with a soft entry and well-balanced freshness.

