

BAGLIO
DI
STEFANO

Chardonnay



Vineyard Area:

Gibellina hills, between 200 and 300 meters above sea level

Pruning System: Guyot

Alcoholic content 12,5 % vol

Soil:

Shallow soils of medium texture calcareous clay.

Winemaking:

Once in the cellar, the grapes are gently de-stemmed, but not crushed. Fermentation in each case is initiated by the addition of selected yeasts, and takes place at a temperature not exceeding 17-18C for about 10 days. No malolactic fermentation takes place in order to maintain the valuable acidity.

Tasting notes:

This Chardonnay has a straw to pale gold colour at the sight. At the palate flavor of ripe yellow peaches, acacia honey and almond paste.

Made with Organic Grapes