



TECHNICAL SHEET

SETTE



WINE NAME: Igp lazio white chardonnay

GRAPE VARIETY: 100% Chardonnay

VINTAGE: 2021

PLANTING YEAR: 2017

PLANTING DENSITY: 4,000 plants Ha

VINEYARD AREA: 2 Ha

ALTITUDE: about 350 mt above sea level (Cori LT)

SOIL: Medium-textured tending to clayey and rich in skeleton

HARVEST TIME: On average II, III decade of August

VINIFICATION: The grapes are harvested in boxes then pressed with a soft press the grapes are pressed and left in cold fermentation 14/15°C for the duration

AGING: Matured in stainless steel tanks for several months, followed by aging in bottle for 3 months

ALCOHOL: 14.00 %Vol.

CHARACTERISTICS: Intense straw yellow. Notes of white fruit, apple and pineapple prevail on the nose, well in harmony with citrus sensations of orange blossom and jasmine

SERVING TEMPERATURE: Serve at 10/12°C

PAIRINGS: Smoked fish, fish soups, caviar and roe, shellfish and shellfish pasta dishes, fish crudités and stewed white meats, but also with cheeses

WINE