



## BALDOVINO CHARDONNAY



### TECHNICAL SHEET

<b>Appellation:</b>	Terre Siciliane – Indicazione Geografica Protetta (IGP)
<b>Production Area:</b>	North-Eastern Sicily
<b>Type of Soil:</b>	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
<b>Grape Varieties:</b>	Chardonnay
<b>Blend of Grapes:</b>	Chardonnay 100%
<b>Training System:</b>	Guyot, with wooden stakes and stainless steel wires
<b>Vines per Hectare:</b>	About 3.000
<b>Yield per Hectare:</b>	About 90 quintals
<b>Yield per Vine:</b>	About 3 Kg
<b>Vinification:</b>	Grapes are harvested and separately treated. Following the stripping of the grapes, the mashing is carried out using diaphragm press which guarantees a soft squeeze to fully respect the raw material. The must is fermented at controlled temperatures.
<b>Aging:</b>	The wine ages in the bottle for at least two months before release on the market

### ANALYTICAL DATA

<b>Alcoholic Content:</b>	12 %
<b>Total Acidity:</b>	6,0
<b>Residual Sugars:</b>	< 2 gr/L

### ORGANOLEPTIC FEATURES

<b>Color:</b>	Straw yellow with greenish highlights
<b>Bouquet:</b>	Nose: elegant aroma of great charm with easily perceived hints of exotic fruit such as pineapple, banana, mango and papaya. Palate: full, fresh flavour but at the same time full-bodied and with good acidity and persistence, harmonious on entering the mouth with a delicate finish.
<b>Storage Temperature:</b>	16°C
<b>Serving Temperature:</b>	10°C
<b>Suggested Glass Type:</b>	Tulip
<b>Serving Suggestions:</b>	Starters, savoury first courses, fine fish and white meats
<b>Aging Potential:</b>	3 years