



Oro di Diana Chardonnay Histonium I.G.T.



750 ml



Production zone: Pollutri (Province of Chieti)

Vine type: Chardonnay

Denomination: Chardonnay "Histonium" I.G.T. (Territorial Geographic Identification) Oro di Diana

Type of vineyard: Spurred cord

Year planted: 1999

Land area: 00.90.00 hectares

Vineyard position: South East exposure

Altitude: 250 metres above sea-level

Density: 3400 vines per hectare

Production: 3 kg per vine

Vinification period: from August 20th to 30th

Type of vinification: The grapes are separated from the stems and pressed extremely delicately. The must is cleaned by means of still settling and fermented in barrique barrels at a temperature of 15°C. The final refining happens in large barrels and then in the bottle.

Chemical characteristics: 13,5 % Alcohol/Vol.

Reaches full expression: 2-3 years

Colour: Brilliant straw yellow

Nose: Fruity bouquet with a wide range of florals; reminiscent of white melon and banana, Spanish Broom and Jasmine flowers with hints of vanilla and chestnut.

Palate: Balanced and harmonic with a light note of acacia flower.

Best with the following Abruzzese cuisine: Fresh raw seafood, roasted angler fish with potatoes

Cheeses to couple with this wine: Aged caciocavallo

Ideal serving temperature: 8°-10°C