



# CLIVUS

## Chardonnay



**VARIETY:** Chardonnay.

**VINEYARDS:** Situated in the upper Valle d'Alpone at a height of 200 metres above sea level, the vineyards are characterised by poor, pebbly soils that give a concentrated, powerful wine.

**HARVEST:**

**VINIFICATION:** The grapes, which are picked in the first ten days of September, are crushed and cooled immediately before pressing. The decanted must is fermented at a controlled temperature of 18 °C in stainless steel.

**AGEING:**

**APPERANCE:** straw yellow with greenish reflections.

**NOSE:** full-bodied and intense, fruity with scents of apple and acacia flowers and mineral notes. It becomes more complex with age.

**PALATE:** Full and balanced, with warm, rounded finish.

**ALCOHOL CONTENT:** 12 % vol.

**FOOD MATCHING:** This wine goes well starters, white meats, fish and asparagus based risottos.

**SERVE:** Serve at a temperature of 8- 10°C.



Cantina di Monteforte