BALDASSARRI



IGT UMBRIA - CHARDONNAY

Organoleptic Test

Blend: 100% Chardonnay
Appearance: Clear, limpid
Colour: Straw yellow
Scent: Very pleasant on the olfactory level. The notes that are clearly and intensely perceived are those of dried fruits particularly hazelnuts and almonds, typical of the "chardonnay" variety in hot, dry climates. There also remains a pleasant background of flowers and marine fruits, including pear and melon.
Flavor: A certainly complete wine on the taste level. Good balance between a right alcohol content and a present and well-balanced acidity. Overall, this is a very well-structured, mellow, full-bodied and at the same time smooth product.
Production: Harvesting is done in perforated boxes of KG15 cad. The grapes are destemmed and undergo soft pressing, and here its selection of the different fractions of must takes place. The must is clarified and the bottoms are separated. Selected yeasts are added. Alcoholic fermentation that is thermocontrolled lasts about ten days. Aging is done in stainless steel "sur lies." The wine is cold tartarically stabilized during the month of February. Then the wine is blended and bottled.
Food Pairings: A Chardonnay of such complexity and structure not only pairs perfectly with appetizers and fish dishes but also with more elaborate courses such as vegetable soups or white meats.

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