

FANTINI Chardonnay

Producer

Fantini

Name

Fantini Chardonnay IGT

Production zone

Ortona

Idea of the wine

Wine made for young drinkers, with enough experience, that are seeking good value for money

Varieties

Chardonnay 100%

Vinification

Delicate stalk-stripping and crushing. Pressing, clarification, fermentation of clean must for 20 days at 12°C

Colour

Bright straw yellow

Nose

Intense, quite persistent, fruity with notes of tropical fruit

Taste

Full body, balanced, intense and quite persistent

Serving temperature

12-14°C

Best served with

Easy to drink, great aperitif, goes well with light main courses, white, delicate meat, young cheeses, ideal with fish

Vineyards

Ha 30

N° of bottles produced

approx. 360.000

% Alcohol

13%

Tot. Ac.

g/l 6.5

Residual sugar

g/l 0

Dry extract

g/l 24

Ph

3.40

Cont Bott

ml 750

Bott x cart

12

Weight x crt

17kg

Art. Code

SEE REVIEWS ON NEXT PAGE

Fantini Farnese Chardonnay 2016
Rated 90, Luca Maroni 2018

Farnese Chardonnay 2015
Bronze Medal & Best Value, Intervin 2016/2017