



PUNTA DI COLLE

NAME: PUNTA DI COLLE IGT COLLINE PESCARESI CHARDONNAY - V.Q.P.R.D.

VINTAGE: 2008 HEALTHY AND WELL RIPE GRAPES - NATURAL SUGAR 21-22%.

PROVENANCE: ROSCIANO (PESCARA) ABRUZZO - ITALY.

VINIFICATION: SOAKING OF THE SKINS INTO THE MUST AT 10°C TEMPERATURE FOR ABOUT 12-24 HOURS - COMPLETE SEPARATION OF THE MUST FROM THE WHOLE AND FERMENTATION AT 12-22° C CONTROLLED TEMPERATURE FOR 10-15 DAYS.

KIND OF GRAPE: 90% CHARDONNAY AND 10% LOCAL DIFFERENT GRAPES.

ALCOHOLIC STRENGTH: 14,5%

AGEING: IN NEW LITTLE BARRELS FOR ABOUT 18 MONTHS AND IN BOTTLES FOR ABOUT 12 MONTHS.

CHARACTERISTICS: LUMINOUS YELLOW COLOUR. ABONUDING AND INTENSE FLAVOUR, WITH A REMINISCENCE OF CITRUS FRUIT AND SPICES; VIGOROUS, EQUILIBRATED, WELL BLENDED AND LONG LASTING IN MOUTHS.

SERVING TEMPERATURE: KEEP IT IN A DARK PLACE AT 16°C TEMPERATURE. ENJOY IT AT 12°-14°C TEMPERATURE.

IT IS RECOMMENDED WITH: HORS DI OEUVRE, WITH DELICATE SAUCED PASTA AND FISH SOUP.