



Gran Sasso Chardonnay Terre d'Abruzzo IGT



Producer	Gran Sasso
Type	White
Grape varieties	Chardonnay
Production area	Orsogna, Abruzzo
Serving temperature	10–12° C
Winemakers	Francesco de Santis, Rino Santeusanio

VINEYARDS

The grapes come from the town of Orsogna , close to the mountains . Here the soil is comprised of clay and limestone deposits, the winters are cold and short and the summers mild and long. The climate excursion between day and night helps the wine to give the maximum expression of flavours and aroma.

VINIFICATION

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

TASTING NOTES

Bright straw yellow color. Intense, quite persistent, with notes of tropical fruit. A full-bodied wine, well-balanced, intense and persistent

FOOD PAIRING

Perfect with mediterranean antipasti and first courses based on eggplant or mushrooms, white meat and seafood.