



TENUTA
MADDALENA

Italian wine

D'ALLORO

Garda Chardonnay
Controlled Denomination of Origin

Alcohol: 13 % vol

Production area: Volta Mantovana

Grapes: 100% Chardonnay

Vine cultivation system: Arched cane.

Yield: 100 quintals per hectare

TASTING NOTES

Noble wine with a straw yellow colour and golden shades. Harmonious, with an intense, elegant and fresh aroma featuring fruity notes of citrus, tropical fruit and golden apple, acacia and elderberry. In its first years it releases sensations of freshness and minerality but it is a long-living wine, improving its depth while ageing, its aroma evolves and it develops herbaceous notes of sage and more complex notes of dried fruit, such as hazelnut.

WINE MAKING

The grapes are harvested by hand with the right acid-sugar balance, in boxes weighing 15 kg. After a 24-hour cold maceration in a cold room in order to transfer all the aromatic content from the skin to the pulp, we proceed with destemming and then soft pressing of the skins and cleaning of the must through natural static decantation. Alcoholic fermentation starts at a temperature of 14° C thanks to selected yeasts. Ageing in stainless steel tanks only.

Bottling around the month of February then 30 days in the bottle before selling.

PAIRINGS

Chardonnay perfectly goes with fish and shellfish based first courses even when served with "rich" sauces usually requiring a wine with high level of acidity and structure. Excellent with white meats and vegetables.

Suggested wine serving temperature: 10-12°C

