



STELVIN
CAP

CHARDONNAY

UMBRIA CHARDONNAY IGT

Variety: 100% Chardonnay

First vintage produced: 2015

Training Techniques: Guyot with vine density of 6.000-9.000 vines per Ha. Yield per hectare 5-6 tons

Aging: 3 months in steel and minimum 3 months aging in the bottle

Aroma: an intense bouquet of citrus, pear and white peach. Delicate butter and mineral notes

Taste: harmonious and seductive flavor with a crisp freshness that gives the wine a prolonged aftertaste

Serving suggestions: perfect pairing for any occasion, goes well with appetizers, fish or white meats. Ideal with mixed bean soups or seafood and pasta or risotto with spring vegetables. Best served around 50 °F

Aging potential: 3-5 years

Size L: 0,75

