



Gran Appasso

CHARDONNAY FIANO

PUGLIA
INDICAZIONE GEOGRAFICA PROTETTA
BIANCO



ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Chardonnay and Fiano.

VINE TRAINING SYSTEM

Spurred cordon and guyot.

SOIL

Medium texture, calcareous and sandy.

WINEMAKING AND MATURATION

Soft pressing of the grapes and fermentation in white at low temperatures in controlled environment until the end of that, then maturation in steel.

SENSORY ANALYSIS

Bright pale yellow. Intense on the nose of apple, pear and melon, then white flowers and aromatic herbs. Smooth in the mouth, fresh, tasty and persistent.

ALCOHOL

12,5%.

SERVING TEMPERATURE

6/8 ° C.

FOOD MATCHES

Great aperitif, seafood starter, risotto, roasted sea bream and fresh spreadable cheeses.

AWARDS

2022 › Silver Medal Mundus Vini

› 97 points Luca Maroni

2020 › 96 points Luca Maroni

2019 › 97 points Luca Maroni