

LE MURE
GARDA D.O.C. CHARDONNAY



Appellation

Garda D.O.C.

Soil composition

Of glacial origin: moranic gravel with the presence of limestone and clay.

Position

South - West

Average Age of the Vines and Pruning Method

More than 20 years - Casarsa and Guyot

Vines

Chardonnay

Vinification

After harvesting the grapes, soft pressing is carried out. The must obtained, is subjected to a slow fermentation, that allows it to best express the varietal characteristics. The wine, cleaned immediately from the lees, is stored for a few months in such a way, as to avoid malolactic fermentation.

Ageing

After vinification, remains a few months in stainless steel tanks.

Tasting Notes

Colour

Bright straw yellow.

Scent

Offers to the nose the typical varietal scent, pleasantly fruity with hints of fresh pineapple, banana and citrus notes.

Flavour

Extremely fresh, sharp, pleasantly savory with good persistence.

Best served

8°C

Combinations

First courses with vegetables, fried fish.