



EUROS UMBRIA

INDICAZIONE GEOGRAFICA TIPICA chardonnay

GRAPES: 85% Chardonnay, 15% Sauvignon/Riesling.

ORIGIN: Pizzogallo Vineyards (Amelia - TR).

SURFACE OF PRODUCTION: 2,5 Ha.

ALTITUDE: 350mt above sea level.

PRODUCTION SYSTEM: Rammed Cord.

BREEDING DENSITY: 3.500 for Ha.

PRODUCTION FOR HECTARE: 7.000 Kg.

WINE RETURN: 70%.

AGE OF THE VINEYARDS: 13 years.

HARVEST TIMING: first of September.

SOIL TYPE: clayey.

VINIFICATION: rigorously in white, fast but delicate grape marc buffing and pressure the grape for separating by the must.

The fermentation with controlled temperature doesn't overcome the 18°C. with selected yeasts injection to maintain the fragrance of the product.

MATURATION: minimum six month stationing on the yeasts in steel inox barrels.

ALCOHOL. 13,0%.

TYPICAL CHARACTERISTICS: strong character, a missed Red!.

Bright pale yellow with strong gilded nuance. Sincere and vivacious smell with fresh signs of white fruit, citrus and jasmine. In mouth doesn't leave space to languors, sharp and straight it crosses the palate with freshness and flavour but with a warm and citrus persistence.

RECOMMENDED COMBININGS: appetizers and first dishes fish based as rigatoni with anchovies and bread crumb, grilled vegetables.

SERVICE TEMPERATURE: 10-12°C.

TENUTA PIZZOGALLO

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