

# MALDESTRO, CHARDONNAY I.G.T. UMBRIA BIO

**Grape Variety:** Chardonnay (100%)

**Soil composition:** Mainly calcareous and sandy with fossils.

**Training system and vine density:** Traditional double Guyot, with 5,200 vines per hectare.

**Harvest:** Traditional hand-harvesting. Usually in the second half of September.

**Vinification :** Fermentation inside steel tanks of 50 hl with the use of natural yeasts, at a low controlled temperature to preserve delicate fruit aromas.

**Tasting Characteristics:** From white-vinified Chardonnay. Brilliant straw yellow in color, with greenish reflections; intense, fruity bouquet (in youth, reminiscent of bananas and ripe apples), slightly aromatic; excellent persistence. Beautifully enhances the variety's natural aromas.

**Food Pairings:** Suggested as an aperitif, or with light antipasti and soups, with dishes based on eggs, noble fish and shellfish.

**Service Temperature:** it is best to serve it at temperatures between 8-10°C.

**Alcohol content:** 13-14 % Vol., depending on the vintage.

## AWARDS:

Vintage 2018: 90 Points, **Luca Maroni Guide 2020**, "The Best Italian Wine"

