

## Linea Anfore

### Chardonnay Archeos

Ticino

Denominazione di origine Controllata



<b>Production area</b>	Municipality of Mendrisio: "Tenimento dell'Ör" located in the district of Arzo for 60% and "Tenimento La Prella" located in the district of Genestrerio for 40%.
<b>Grape varieties</b>	Chardonnay
<b>Colour</b>	Bright golden yellow
<b>Perfume</b>	Very fruity, with unmistakable varietal characteristics reminiscent of citrus fruits, in particular lemon and ripe grapefruit, complemented by notes of butter and dried fruit, as well as a certain minerality.
<b>Flavour</b>	It is a wine of great breadth and structure that denotes a perfect balance between a soft and well-structured body, good acidity and the aromatic characteristics of the variety. The aromas deriving from ageing in amphora in the presence of its own yeasts give it personality and elegance.
<b>Aging</b>	3/5 years
<b>Alcohol content</b>	12.5 Vol. %
<b>Vinification</b>	12 hours of pre-fermentative cold maceration followed by soft pressing. The clarification of the must was carried out by natural sedimentation and the fermentation and ageing for 11 months takes place in Cocciopesto amphorae with a capacity of 1'000 litres. The yeasts are replaced regularly using the 'bâtonnage' technique.
<b>Serving temperature</b>	It is advisable not to serve at temperatures below 12° C to have a good aromatic expression.
<b>Gastronomic combination</b>	Freshwater and seawater fish, white meats and soft and semi-hard cheeses aged for at least 5 months.