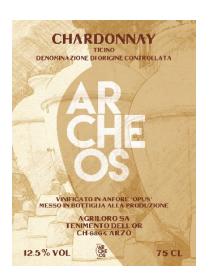


## Linea Anfore

## Chardonnay Archeos

Ticino Denominazione di origine Controllata



**Production area** 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%.

Grape varieties Chardonnay

**Colour** Bright golden yellow

**Perfume** 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.

Flavour 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.

Aging 3/5 years

Alcohol content 12.5 Vol.%

*Vinification* 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.

aromatic expression.

Gastronomic combination Freshwater and seawater fish, white meats and soft and semi-hard cheeses

aged for at least 5 months.