



# BAG IN BOX CHARDONNAY

AVAILABLE IN 5 AND 10 LITER SIZES

**AREA OF PRODUCTION:** Maremma Hill District.

**GRAPES:** Chardonnay

**VINIFICATION & AGING:** The grapes are gently pressed, cold stabilisation of the must, fermentation at controlled temperature, three months on lees in stainless steel tank.

**COLOUR:** Bright straw yellow.

**AROMA:** Intense and fresh with fruity notes.

**TASTE:** Fresh, balanced, with good persistence and pleasant mineral notes.

**SERVING TEMPERATURE:** 10/12°C. The bag can be removed from the box and cooled in the fridge.

**FOOD & WINE:** It pairs with seafood, white meats, vegetarian dishes, risottos, fresh cheeses.

**STORAGE:** In cool, dry places away from light. To drink within 1 month, when opened and to keep no later than 1 year after purchase.

