

CHARDONNAY - CA' TULLIO



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Rating: Not Rated Yet

Price

Sales price 9,50 €

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Description

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Grape	Chardonnay
Service Temperature	10-12 C°
Moment	Aperitif / At Meal
Food matching	Ca'Tullio's Chardonnay is a very good partner for starters, seafood, crustaceans, soups and white meats

Winemaking

Soft-crushing of the bunches, must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures using selected yeasts with regular stirring of the fine lees for about three months; the wine matures in tanks before going into bottle.