



T E N U T E  
RASCIATANO

*Composition:* Chardonnay

*Alcohol:* 12,5% vol.

*Vineyards:* Only on the estates of Barletta and San Ferdinando.

*Harvesting:* Manual

*Vinification:* The must, obtained by soft pressure, is maintained at a temperature of 12° C for 24 h in order to obtain a natural separation. Fermentation takes place in closed stainless steel vats at a temperature between 14 and 16° C.

*Ageing:* In stainless steel vats for 4-6 months.

*Sensory profile:* Straw yellow with golden reflection. The nose shows the prevalence of tropical fruit notes and hints of lime and broom. The taste is soft, lingering finish with a slightly acid that enhances the freshness.

*Serving temperature:* 10-12°