



VILLA SCHINOSA®

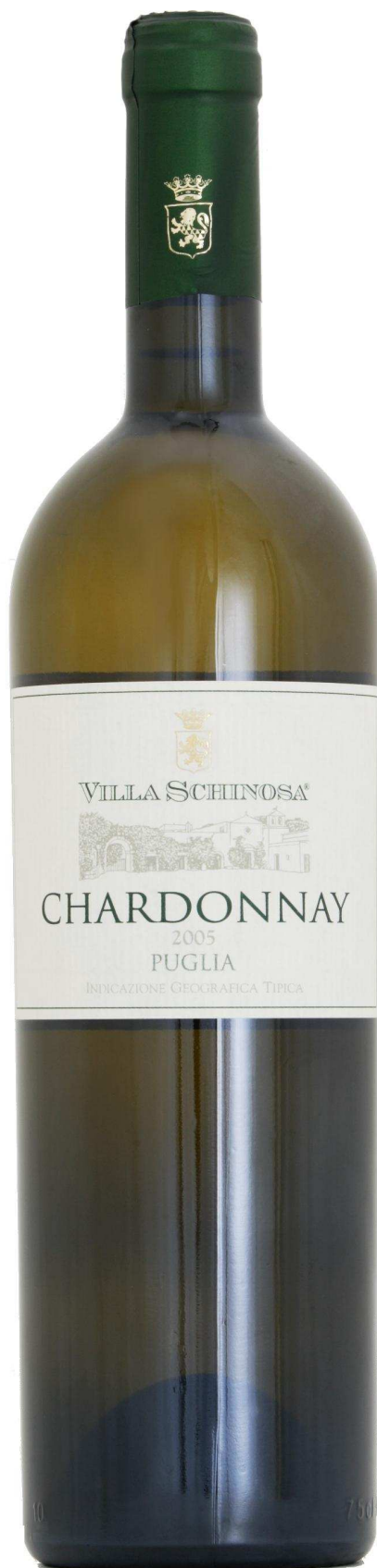
CHARDONNAY

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



In the agricultural company "Schinosa" all the vineyards surround the old cellars in which only their own grapes are used.



Characteristics

Extension of the vineyards:

60 Hectares raised in espalier way with cord rammed on middle medley grounds tendentially limestone. Of those, 2,50 Ha are Chardonnay.

Wine Making:

A short cold maceration of the berry skin with the must and the marc is made before the soft pressing of the marc and the cleaning of the must for the natural static clarification.

The alcoholic fermentation is done with selected ferments with a constant temperature that never exceed the 17°C.

Fermenting, Aging and Bottling :

Exclusively in glass coated concrete vats and 30 days in the bottle before introducing it on the market.

Analytical data:

<i>Alcohol</i>	<i>12,20%Vol.</i>
<i>Total or dry extract</i>	<i>22,50 g/l</i>
<i>Total acidity</i>	<i>5,65 g/l</i>
<i>Volatile acidity</i>	<i>0,27 g/l</i>
<i>Sugar residuals</i>	<i>tracks</i>
<i>Sulphure dioxide</i>	<i>92 mg/l</i>

Organoleptic characteristics:

Straw yellow colour with golden shadows. The fragrance reminds of orange flowers and the fruity flavour from the fermentation. The taste is slightly acidulous but balanced, set up on freshness and fullness.

To be served cold (around 10°-12° C).

To be combined with fresh cheeses and fish.

AZIENDA AGRICOLA SCHINOSA

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