



MARRAMIERO



CHARDONNAY / TERRE D'ABRUZZO I.G.T.

PUNTA DI COLLE

Product Card

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PUNTA DI COLLE

75 cl / 1,5 L / 3 L

It originates from small bunches of Chardonnay grapes, harvested manually in a vineyard that over the years has achieved the right balance to produce grapes of great concentration.

It is fermented in small oak barrels where it remains for a long period, thus enriching its complex ageing process. The colour is intense and brilliant golden yellow, the nose is elegant and concentrated with hints of ripe and candied fruit, acacia honey, beeswax, figs and dates.

First year of production: 1998.

Excellent with mature cheeses accompanied by bitter honey or rosehip jam. Also pleasant after a meal with dry pastries.

Best served at a temperature of 14°-16°C.

TIPOLOGY	White Wine
GRAPES	Chardonnay
ALCOHOL CONTENT	14% vol.
PRODUCTION AREA	Abruzzo
FERMENTATION	In barriques, partially macerated with skins
AGEING	In barriques and finally in bottles
AGEING PERIOD	30 months in total

NOTES

Rating



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IMPRESSO NEL VINO

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