



# COLLE CORVIANO

LORETO APRUTINO



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### CHARDONNAY COLLINE PESCARESI

*Indicazione geografica protetta*

#### AREA OF PRODUCTION

A SINGLE-VINEYARD PLANTED IN 2005 LOCATED NEAR THE VILLAGE OF LORETO APRUTINO.

#### GRAPE VARIETIES

CHARDONNAY (100%).

#### SOIL

STONY, CALCAREOUS, STRUCTURED AND DRAINED.  
ALTITUDE: 300 MT. ABOVE SEA LEVEL.

#### VINIFICATION

FOLLOWING A SELECTIVE HAND HARVEST IN LATE AUGUST, THE GRAPE STALKS ARE REMOVED AND THE SUBSEQUENT CRUSHED GRAPES UNDERGO A COLD MACERATION IN STAINLESS STEEL. A SOFT PRESSING FOLLOWS. THE CLARIFIED MUST IS SUBSEQUENTLY FERMENTED WITH SELECT YEAST IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS FOR 12 DAYS AT 16°C TO PRESERVE THE NATURAL 100% CHARDONNAY FRUIT AND INIMITABLE FRESHNESS OF THE WINE.

#### FLAVORS

A BRILLIANT PALE STRAW COLOR. AN ENTICING BOUQUET OF RIPE FLOWER, LEMON TROPICAL FRUIT. THE WINE EXPRESSES WHITE PULP FRUIT AND WONDERFUL MINERALITY ACCOMPANIED BY A CRISPY ACIDITY THAT LINGERS ON THE PALATE.

#### TOTAL PRODUCTION 30.000 BOTTLES

SUPERB WITH SEAFOOD PLATTERS OR SIMPLY AS A GREAT APERITIF WINE TO SIP ON A WARM SUMMER'S NIGHT. BEST ENJOYED AT 10°C.