

CHARDONNAY PUGLIA IGT ISABELLE



THE ORIGIN

ITS ORIGINS ARE NOT CLEAR: ACCORDING TO SOME SCHOLARS IT HAS MIDDLE EASTERN "ROOTS", ACCORDING TO OTHERS IT COMES FROM A SPONTANEOUS CROSS BETWEEN A PRE-DOMESTICATED VINE AND A VINE FROM ILLYRIA. HOWEVER, IT IS BELIEVED TO HAVE SPREAD FROM BURGUNDY, ORIGINALLY CULTIVATED BY THE CISTERCIAN MONKS OF THE PONTIGNY ABBEY, FROM WHERE IT GRADUALLY SPREAD THROUGHOUT THE WORLD FROM THE END OF THE 19TH CENTURY.

GRAPES: 100% CHARDONNAY

ORIGIN: PUGLIA

COLOR: THE COLOR OF THE WINE IS NOT A PARTICULARLY INTENSE YELLOW.

BOUQUET: THE CHARACTERISTIC PERFUME IS DELICATE AND FRUITY.

TASTE: THE TASTE IS ELEGANT AND HARMONIOUS. WITH AGING IT TAKES ON NOTES OF DRIED FRUIT.

FOOD PAIRINGS: CHARDONNAY WINE SHOULD BE SERVED AT A TEMPERATURE OF 10-12 C AND IS EXCELLENT IN COMBINATION WITH DISHES BASED ON FISH, MOLLUSCS AND CRUSTACEANS, BUT ALSO POULTRY AND LIGHT VEGETABLE-BASED FIRST COURSES

ALCOHOL BY VOLUME: 12.5%

WE THANK THE ARTIST
NILLA SPINATO, AUTHOR OF
THE PAINTINGS.