



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Autograf International Variety Chardonnay

GRAPE VARIETY

Chardonnay

HARVEST

The grapes are harvested exclusively by hand.

VINIFICATION

After the grapes are picked up and selected manually, the grapes are destemmed and gently pressed. The must was cooled down to a temperature of 5 degrees using the cryomaceration technique, to favour natural clarification and to preserve maximum of varietal flavors. After 6 h, the must is transferred in stainless steel tanks where alcoholic fermentation occurs at a controlled temperature of 12-14 degrees for 10-14 days. Aged in big oak with lees stirring (battonage) for 4 months. After the wine is transferred in stainless steel till bottling.

TASTING NOTES

A clear straw yellow colour. In the nose it is dominated by delicate fruits such as golden apple, pear and pineapple. On the palate full body with a creamy mouthfeel.

FOOD AND WINE PAIRING

May be paired with fish, white meat, mushrooms and asparagus.

FORMATS

0,75 L