



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Classic Chardonnay

GRAPE VARIETY

Chardonnay

HARVEST

The grapes are harvested and selected 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 stainless steel till bottling.

TASTING NOTES

Its flavors range from apple and lemon to pineapple and papaya. It is a full bodied wine with a good acidity and minerality.

FOOD AND WINE PAIRING

Chicken or fish in creamy or butter based sauces. Pasta with pesto or cheese based sauces. Vegetable dishes with bright and fresh flavors.

FORMATS

0,75 L