

*cantina*  
**FRENTANA**  
1958



## Frentano

CHARDONNAY IGT

**Name:** Chardonnay I.G.T. Terre di Chieti

**Line:** Frentano

**Type:** White Wine

**Alcohol Content:** 12,50 % alc./vol.

**Closing:** Cork/Screw-cap

**Type of soil:** medium-textured soil, well-drained, sandy and clay.

**Geographic position of the Vineyards:** municipality of Rocca San Giovanni (CH) and neighboring towns, most suited hills overlooking the Trabocchi coast; the aspect is North and the altitude is about 150-200 mts. above sea level.

**Harvest:** handmade, second decade of August.

**Vinification:** white wine vinification without maceration and with the soft pressing of the grapes. Alcoholic fermentation at controlled temperature (16°C) performed by selected yeasts;

**Maturation and aging:** maturation in stainless steel tanks for about 5 months followed by a further rest in the bottle.

**Technical description:** Yellow lime color; the nose reveals smells of tropical fruits. On the palate it is round and slightly fruity.

**Lifespan of wine:** if properly stored, this wine keeps its integrity for 2-3 years.

**Temperature of Service:** 8-10°C

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PRODOTTO DA CANTINA FRENTANA  
ROCCA SAN GIOVANNI - ITALIA