



Cuore di Luna Chardonnay

Variety: 100% Chardonnay

Alcohol: 12.5% abv.

Total Acidity: 6 g/l

Dry Extract: 22 g/l

Color: Lemon yellow with traces of light green

Production: 3,000 bottles



Vineyard: Estate fruit from the Calosso vineyard situated 250 meters above sea level. Southwest exposure. Calcareous-clay soils. These vines were planted to Chardonnay in 1995 with 5,000 vines per hectare trained in the guyot style.

Vinification: Hand-harvested fruit is destemmed and then crushed by basket press into stainless-steel tanks, where native fermentation occurs. This Chardonnay does not undergo malolactic fermentation. After 3 months in tank on the fine lees, the wine rests for an additional 4 months in bottle prior to release.

Nose: Lush, lifted fruit boasting fresh clementine, just-ripe pineapple, and white peach accompanied by notes of delicate honey, bitter almond, and savory herbs.

Palate: Faithfully reflecting the fruit shown on the nose, this bottling is true to the grape variety itself—nervy, balanced, and refreshing. The finish is clean and crisp. Elegant enough for all palates, this style of Chardonnay is a surefire crowd-pleaser.

Pairing: Perfect as a simple aperitif, this wine also pairs well with young cheeses, caprese salad, and a wide variety of fish and poultry dishes.