

Lara [Sunset Scent] 2016



VARIETAL

Chardonnay 100%



VINEYARDS

Exclusively from our "Lara" vineyard. 5,500 vines planted per hectare, trained using the Guyot method. Yield of 70 q/ha.



HARVEST

Meticulous hand selection.



VINIFICATION

After a brief period of cold skin-contact, the grapes are softly pressed. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation occurs in small wooden barrels.



AGING

Aged for 6 months on the noble lees in barrels with frequent batonnages and then in stainless steel.



TASTING NOTES

Color

Intense, golden yellow.

Aroma

Ripe banana, fresh grapefruit, very light vanilla pod and sweet almond.

Taste

Intense, round with a caressing structure and a fresh persistent string.



Great with meat or fish carpaccio and tartare, white meats in general and medium-aged cheeses.

Serve at 54-58°F.

ALC. CONTENT
13,5%

ACIDITY
5,7 g/l

pH
3,33

DRY EXTRACT
20,2