

Lara [Sunset Scent] 2017

Sunset Scent



VARIETAL

Chardonnay 100%



VINEYARDS

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



HARVEST

Meticulous hand selection.



VINIFICATION

After 12 hours of cold maceration, the grapes are softly pressed. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation, at a temperature of 18-20°C, begins in stainless steel tanks and then finishes in 2,000 lt oak barrels.



AGING

For 12 months in the fermentation barrels, with weekly batonnages on the noble lees for the first six months. Then, stainless steel aged for an additional 10 months before release.



TASTING NOTES

Color

Intense, golden yellow.

Aroma

Notes of ripe banana and pineapple, bread crust, light vanilla pod, blossoming mountain pine, and sweet almond.

Taste

Impactful, with an elegant acidity and light sweet tannins, characterized by notes of cream, balsamic, and fresh walnut. Sapid and persistent.



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

Standout chef pairing: White truffle sunny side up eggs by Arjan Kuqi @ La Frasca (Lauzacco, Italy)

Serve at 12-14°C.

ALC. CONTENT

13,5%

ACIDITY

5,2 g/l

pH

3,37

DRY EXTRACT

21,2