

2017 Casa del Vescovo Chardonnay



Description

Our Chardonnay vineyard is carefully organic farmed and grapes are fully hand selected and gentle harvested to get the most clean elegant aroma.

The crisp acidity and light oak nose showcases a delicate musqué, resulting in vanilla, spices and white fruits flavors.

Matches

The intriguing complexity of Casa del Vescovo greatly pairs with poached or grilled seafood, shrimps, crabs with spicy aioli, baby green tossed in citrus honey vinaigrette, avocados, and fruit salsa, and of course, all types of goat cheeses.

Wine Profile

Composition: 100% organic Chardonnay
Aging: 18 months in oak barrels, 8 to 10 months in bottle
Harvest date: September 2017
Bottle size: 750 ml
Wine alcohol: 12,80%
Total acidity: 6,80%