



CANONICO

Toscana IGT

FIRST VINTAGE	TYPOLOGY	GRAPES	VINEYARDS
1988	White with great texture and longevity	100% Chardonnay	Castellina in Chianti (SI)

A Chardonnay of great structure and minerality, complex, to drink even after few years. Capable of withstanding even the most flavourful dishes, thanks to the vinification in barriques and a long ageing period in the bottle. A Burgundian style Chardonnay, for those who love a wine with a depth of taste.

Tasting notes: golden yellow with pale hues. The nose gives off aromas of fig, pear, toast and almonds with notes of hay and white peach. The palate is fresh, with an initial attack of green apple with a touch of orange zest.

Pairing: it matches well with sea fish and shellfish baked. Also recommended with cold white meats and blue cheese.

Municipality of production: Castellina in Chianti (SI)

Soil type: limestone, clay

Vineyard altitude: 350-400 mt. s.l.m.

Training system: guyot single-arched cane

Planting density: 2.500 plants per hectare

Grape yield per hectars: 40 Ql

Harvesting period: end of september

Vinification: in barrique

Malolactic fermentation: done

Ageing: in French oak barrique and bottle

Duration of the aging in barrique: 3-4 months

Duration of the aging in bottle: 10 months

Available formats: 0,75 l

