



## Chardonnay Collezione IGT 2020

Castello di Monsanto

<b>Type</b>	Weisswein
<b>Origin</b>	Italien, Toscana
<b>Producer</b>	Monsanto Chianti
<b>Classification</b>	IGT
<b>Expansion</b>	In barriques and steel tanks, approx. 24 months in the bottle
<b>Contents</b>	75 cl
<b>Vintage</b>	2020
<b>Enjoyment phase</b>	up to 5 years
<b>Serving temperature</b>	8 - 10° C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Chardonnay 100 %
<b>Article no</b>	16510720

### Comments

This selection of Chardonnay is Fabrizio's motivation to create a white wine of great character, although the local area was not really predestined for it. The wine is made from the grapes of the Valdighallo Vinyard, which covers about 3.5 hectares at an altitude of 260 metres above sea level. Half of the vinification takes place in 5hl French barrels, the other half in steel. Before being sold, the wine is then aged in the bottle for over 2 years, because its full potential is best expressed after a few years after the harvest.

### Pairing

An elegant accompaniment to grilled sole, spaghetti alle vongole or terrines and pies.

### Tasting notes

Bright yellow with greenish reflections. Animating bouquet. The nose smells of ripe pome fruit, citrus fruits, pineapple and subtle roasted aromas. Round on the palate, well balanced. The aromas of the nose are repeated. Fine barrique notes in the finale.