



Chardonnay Ticino DOC 2017

Tenuta Vitivinicola Ferrari Andrea

| Туре | White wine |
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| Origin | Schweiz, Ticino |
| Producer | Tenuta Vitivinicola Ferrari Roberto e Andrea Stabio |
| Classification | Ticino DOC |
| Expansion | 12 months in new oak barriques |
| Contents | 75 cl |
| Vintage | 2017 |
| Enjoyment phase | up to 11 years |
| Serving temperature | 8 - 10° C |
| Alcohol content | 13 % |
| Grape varieties | Chardonnay 100 % |
| Article no | 30219717 |

Comments

Alcoholic and malolactic fermentation of 75% of the grapes in new barriques and the remaining 25% in second pass barriques. Maturation and ageing for 24 months.

Pairing

A nice aperitif wine; with grilled vegetables, appetizers and light fish dishes.

Tasting notes

Elegant, well structured, rich in aromas reminiscent of honey, hazelnut and vanilla.