



CONSOLI®

VINI DAL 1920

Chardonnay is one of the most widely cultivated wine grape varieties in the world; it was first planted by the Cistercians monks in Pontigny Abbey in Burgundy, a French region particularly renowned among food and wine lovers.

EGO

CHARDONNAY

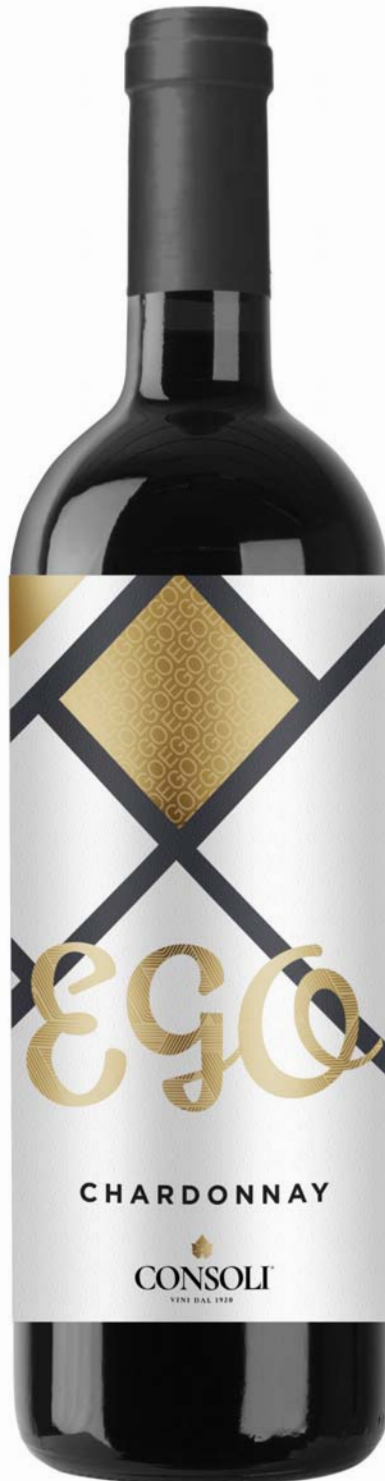
Protected Geographical Indication.

This Chardonnay is planted in hilly areas in limestone-rich clay soil, thus its grapes have a perfect balance of minerality and sapidity. After harvest and fermentation, the wine is left to age in stainless steel tanks to be then bottled and sold.

It is made exclusively from Chardonnay grapes.

ALCOHOL CONTENT

13% vol.



SERVICE TEMPERATURE

10° - 12°C.

ORGANOLEPTIC ANALYSIS

It is a straw-coloured wine with a green hue, it has an interesting and lingering smell, it is fruit-forward showing apple, melon and banana flavours, with a fresh and balanced taste. It is very pleasant to drink also thanks to its perfect acidity.

FOOD PAIRING

An excellent pre-dinner drink, it basically goes with everything.