

Capannelle White Gold Chardonnay



Grapes : 100% Chardonnay

Vinification : Steel vats at controlled temperature

Production per hectare : 35 hectoliters

Total production : 600 magnum

Alcohol : 13%

Vintage : 2014

Pairings : Fish dishes, such as trout, salmon, shellfish and fried dishes. It goes well with blue cheese, of strong intensity, enhancing its aromatic aspects

Limpid, brilliant wine with intense straw yellow hues tending towards gold. Wide, aromatic nose with hints of almond, sage, rosemary. Persistent and typical. On the palate it is fresh, intense, with floral notes of white almond, pineapple and mineral.