

CAPARZO



CHARDONNAY TOSCANA IGT

A single property, a single oenologist, three different wine cellars in the three main wine-growing areas in Tuscany, a great synergy among the departments of Elisabetta Gnudi Angelini's property. This is the reason that led to the birth of this new Chardonnay Igt which was produced with grapes coming from the three estates: Caparzo, Borgo Scopeto, and Doga delle Clavule. The historical family crest perfectly epitomizes the three estates: three roses on a shield that stand for the three wine cellars.

ALCOHOLIC FERMENTATION: The different grape varieties are fermented separately for 15-16 days at a temperature of 16-18°C (60-64° F). The fermentation of a part of the Chardonnay is stopped so that it has 3/4 g of residual sugar.

MALOLACTIC FERMENTATION: None

ALCOHOL CONTENT: 12.50%

ACIDITY: 5%

FIRST YEAR PRODUCED: 2013

SERVING TEMPERATURE: 10-12°C (50-54°F)

COLOR: Rich tones ranging from straw yellow to gold. Deep and bright.

AROMA: It is a wine characterized by intense and elegant aromas, with fruity notes of apricot, ripe pear, and exotic fruit.

TASTE: Sweet, aromatic, characteristic, sometimes racy.

