



# “Maria Vinci” Chardonnay

## Description

Caressed by the gentle Tyrrhenian breeze, the **"Maria Vinci" Chardonnay** grows on stony, slightly calcareous soils with a red clay substratum.

Once fermented and matured for about a year in French barriques, and after aging for 6 months in the bottle, it fully expresses the personality of the grape variety and the characteristics of the terroir: a vibrant yellow color, intense and complex aromas of white flowers, lemons and toasted hazelnut, but also a balanced palate in which savoriness and good acidity, at the beginning, disclose a soft fullness.

A classic Chardonnay and an excellent companion.

## Tech sheet

**Category:** White wine

**Designation of origin:** IGP Toscana

**Size:** 75 cl

**Taste:** dry

**Style:** fruity, well-structured

**Variety:** 100% Chardonnay

**Certification:** organic product

**Alcohol:** 13% vol.

**Consumption time:** 5 years

**Serving temperature:** 8-10 °C

**Allergy Note:** contains sulfites

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**Pairing:** shellfish, sea and freshwater fish, white meat, vegetarian dishes.

