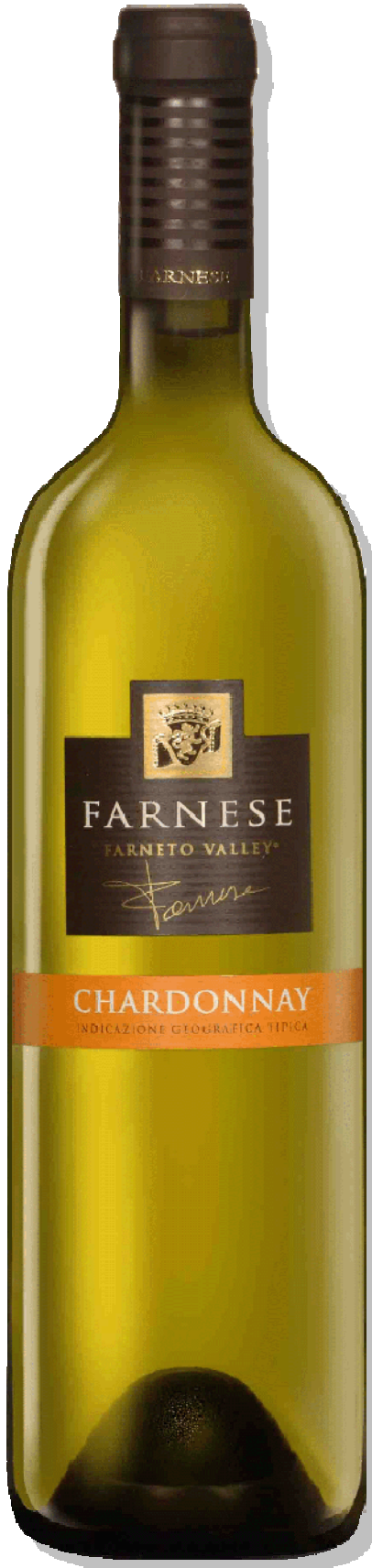




FARNESE *Farneto Valley* CHARDONNAY IGT



Vineyards: Located within the township of Ortona and covering 30 hectares (74 acres)

Varieties: 100% Chardonnay

Concept: Fun yet serious, crisp and youthful, great value

Vinification: Soft pressing and de-stalking, static clarification, fermentation of the clean must for 20 days, at a controlled temperature of 12° C (53.6° F)

Tasting notes: Lively straw yellow in color, the bouquet is intense and fruity, showing notes of tropical fruits; on the palate, it is well balanced, fresh and flavorful, with good structure.

Serving temperature: 12-14° C (53.6-57.2° F)

Food pairings: Easy and versatile, provides an excellent aperitif or accompaniment to light first courses, delicate white meat, fresh cheese; a match made in heaven with fish.

Average yearly production: 360,000 bottles

Analysis data: Alc. 13% by vol., 6.5 grams/liter total acidity, 0 g/l residual sugar, 24 g/l dry extract, 3.40 pH

Format: 12 bottles of 750 ml per carton; carton weight 17 kilos