



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chardonnay Terre di Chieti IGT

100% Chardonnay. Lively straw yellow, Fantini Chardonnay IGT's nose is intense and quite persistent, fruity, with notes of tropical fruit and peaches. On the palate, good balance, body, intensity and persistence.

“The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados.”

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**Wine exported to:** USA

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## Most recent awards

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**Winemaking and Aging**

Grape Varieties:	100% Chardonnay
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	12 °C (53.6 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	12,500-30,000 liters
Bottling period:	November
Aging before bottling:	2 months
Aging in bottle:	1 months
Closure:	Screwcap



Organic:	No
Vineyard location:	Near Ortona, Abruzzo
Vineyard size:	1-3 hectares (2.47 - 7.4 acres)
Soil composition:	Medium-textured red volcanic soil
Vine training:	Pergola (Tendone) and Guyot
Altitude:	230-430 (750-1,400 feet) above sea level
Vine density:	1,800-2,500 plant per hectare
Yield:	8-9 tons per hectare

Exposure:	Southwestern/western
Years planted:	10-25 years
Age of vines:	10-25 years
Time of harvest:	Late August
Total yearly production (in bottles):	360,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Lively straw yellow, the nose is intense and quite persistent, fruity, with notes of tropical fruit and peaches. On the palate, good balance, body, intensity and persistence.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).
Food pairings:	Ideal with light first courses, fish, delicate white meat and young cheese. Also as an aperitif.
Aging potential:	Up to 2 years
Alcohol:	12.5% vol
Winemaker:	Rino SanteUSAnio