PANNUNZIO
— WINES —

GV PANNUNZIO

CHARDONNAY CLÁSICO



Strain: Chardonnay 100%.

Region: Barrancas, Maipú, Mendoza, a 800 masl.

Soil: Barrancas can be divided into 2 types of soil: silty surface with rocky structure (Mendoza River alluvial stones) to the north and deep sandy areas to the south.

Climate: It is characterized by the daily thermal amplitude, (up to 20° between day and night) and the warmth of summer. Barrancas has an arid temperate climate. It rains about 200mm on average per year.

Harvest: it takes place between the 15nd and 20th day of February at the very start of the day, when temperature is lower. Harvesting is carried out in plastic boxes of 20 kg.

Reception: is done on a grape-bunches selection belt, which guarantees health, cleanness and strain purity.

Production: The grapes are pressed to maintain freshness, varietal typicity and natural acidity, and then undergo fermentation in stainless steel tanks where the temperature will never exceed 16°C. Sulfur dioxide is not added throughout the manufacturing process, until the end of malolactic fermentation.

Yeasts: selected yeasts are used.

Stabilization: unfiltered wine only stabilized by cold.

PH: 3.45.

Alcohol: 14,7 % Vol.

Tasting notes:
Brilliant chardonnay, slightly golden. Very expressive in white fruit such as pineapple, banana, peach. Something floral.
Fresh, lively and of good weight in the mouth. Delicate and sweet finish.
Super nice alone or with fatty fish, rice, sushi, cheeses and snacks in general.

Serving temperature: between 8°C and 10°C.

Enologist: Rolando Lazzarotti.