

NOVECENTO

“Chardonnay” – Mendoza, Argentina



TECHNICAL NOTES

Origin: Pedriel / Agrelo, Lujan de Cuyo, Mendoza, Argentina

Varietal: 100% Chardonnay

Alcohol: 13.5% by vol.

WINEMAKING

Selected harvest, done in the early morning. Cold maceration for hours and whole grape light pressing under inert atmosphere and static free run. Clean must fermentation goes on for 15 days at 14-16°C with selected yeasts.

The process continues with the malolactic fermentation, thus getting lower acidity. It is then stabilized, filtered and bottled. We are looking for fruity, easy to drink wines.

TASTING NOTES

This white wine of bright yellow color with greenish glints is a great example of rich and well made chardonnay. Mix of flowers and tropical ripe fruit typical of the variety. In the mouth, it appears harmonious, refreshing and ample.

SUGGESTED FOOD PAIRINGS

Ideal for green salad, seafood, light sauce pasta, white meats like poultry, creamy (spicy) cheese with herbs.

B O D E G A
DANTE ROBINO
— DESDE 1920 —


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