



**ESTATE** : Vignaioli del Morellino  
**WINE** : Chardonnay Toscana IGT  
**GRAPE** : 100% Chardonnay  
**REGION** : Tuscany  
**CITY** : Scansano  
**SOIL** : sandy and rich of silt

**TASTING NOTES:**

**COLOR:** rich and luminous straw yellow

**NOSE:** The bouquet is characterized by tropical fruit and spices

**TASTE:** The palate is firm and solid, with great minerality and a settle yet present acidity that makes it refreshing and food friendly without been invasive.

**COMMENTS** :

Barrel fermented yet not oaky....this is the best way to identify this very elegant and complex wine. 70% of the wine is stainless still fermented, while 30% of the wine is barrel fermented. After tartaric precipitation and stabilization, the two wines are assembled and they spend three months together before the bottling. The result is a very elegant and complex, yet very drinkable wine.

The nose is intense and refine, with lots of tropical fruit and spices.

The palate is firm and solid, with great minerality and a settle yet present acidity that makes it refreshing and food friendly without been invasive.

It is definitely a wine made for fried dishes (vegetables, seafood or fish), as well as all kinds of grilled or lightly smoked meats.