



Mirvana

CHARDONNAY COLLINE PESCARESI

INDICAZIONE
GEOGRAFICA TIPICA



Wine specs

Varietal: 100% Chardonnay

Name: Mirvana

Type: easy and dry white wine

Vintage: 2017

Appellation: Chardonnay Colline Pescara IGT

Alcohol: 14%

Acid: 5,90 g/l

Bottles: 2.000

Vineyard notes

Vine: Chardonnay

Training system: pergola

Density: 1.600 per hectare

Age: 37 years old

Grape yield per hectare: 21.000 lbs (9.500 kg)

Area: Alanno (PE) Abruzzi region (Italy)

Altitude: 1.150 feet (350 m) sea level

Vinification

Harvest: end of August

Technique: soft press, static clarification

Fermentation: controlled temperature 59° F (15° C) for 30 days

Malolactic: no

Aging: barrique for 9 months

Bottling: takes place a year after the harvest

Tasting notes

Visual: mild golden yellow

Olfactory: exotic and candied fruits, honey

Taste: fresh, persistent, full body

Serving temperature: 46° F (8° C)

Food pairing: fresh cheeses, fish and based recipes



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