



CALDORA CHARDONNAY TERRE DI CHIETI IGT

CALDORA

Caldora is located in Abruzzo on the Adriatic coast and is part of the Farnese Vini group. The name Farnese in the Abruzzo region dates back to 1538 with wine production beginning in 1994.

The Abruzzo region is described as an endless vineyard from the mountains to the sea and encompasses two main wine appellations; Teramo and Chieti. Caldora has a special arrangement with a number of local family owned vineyards, 1500 hectares in total, in the two coastal provinces of Teramo to the north and Chieti to the south. The vineyards are predominately native varieties such as Montepulciano and Sangiovese with a small selection of international varieties such as Chardonnay. Their award-winning winemaking team carefully selects the best portions of each vineyard depending on the clones, position in the vineyard and age of the vine. They then direct the farming of these vineyard rows to ensure the highest quality grapes.

WINEMAKING

The grapes for the production of Caldora Chardonnay are sourced from Chieti. All grapes are hand harvested with manual selection of the best bunches when they arrive to the winery. The grapes are destalked and gently crushed and pressed to ensure the freshest must possible. Fermentation takes place at a low temperature of 12°C for 20 days to maintain the primary aromas.

WINEMAKER'S NOTES

This 100% Chardonnay shows a bright straw yellow color. On the nose intense, quite persistent and fruity with notes of tropical fruit. Full-bodied, balanced, intense and persistent on the mouth.

Perfect as an aperitif. Also good with light main courses, white and delicate meat, and ideal with fish.

TECHNICAL DATA

Alcohol: 12%

