

Le Cave

Marche Chardonnay IGT

Fattoria Le Terrazze

Description

This wine takes its name from the ancient Sirolo quarry on Monte Conero, which provided the stones used to build our winery in 1882.

Whole clusters are gently pressed upon arrival at the winery. The must undergoes cold-settling before fermentation with selected yeasts at a controlled temperature of 15-16°C. After fermentation, the wine matures on fine lees (sur lie) for 6 to 8 months. It then undergoes a final refinement in the bottle for at least 6 months before release.

- 0,75 L - ALC 13%
- Chardonnay 100%
- 8/10 °C
- Chardonnay Goblet

Organoleptic Profile

Straw yellow in colour. Typical bouquet of Chardonnay with notes of tropical fruit. On the palate it reveals fleshy but at the same time mineral and vibrant, tangy and fruity.

Pairing

The wine pairs perfectly with all fish dishes and in particular with seafood ragout. Excellent with traditional fish dishes from the Marche like fresh sardines "Scottadito" and oven-baked turbot which lays on a bed of finely sliced and partially pre-baked potatoes, seasoned with garlic, rosemary and olive oil, with the addition of a few black olives and cherry tomatoes (a dash of white wine and oil over the fish).

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