



Le Cave

Marche Chardonnay IGT



Fattoria Le Terrazze

Description

The wine takes its name from the ancient quarry at Sirolo located on Monte Conero. In 1882 stones from this quarry were used to build our cellar. Today the space is used for concert and theatre performances. The first vintage of this wine was produced in 2000 from perfectly ripe Chardonnay grapes. Must is fermented at a controlled temperature to preserve its primary aromas. It ages for 8-9 months in stainless steel tanks and matures for a minimum of 4 months in the bottle before being released.


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).

 0,75l - ALC 13%

 Chardonnay 100%

 8/10 °C

 Chardonnay Goblet