

VINEA DOMINI



CHARDONNAY

a grape variety originally from Burgundy, named after the village where it comes from, Chardonnay, which stems from “Chardon” which means cardoon.

Molecular analysis has confirmed that it is a spontaneous cross between Pinot Noir and Gouais, which developed during the Carolingian period. The grapes are grown all over Italy, although it has only been registered in the Italian Catalogue of Wine Varietals since 1978.

VARIETAL CHARACTERISTICS

Golden, fragrant, spicy, exotic and aristocratic.

DENOMINATION:

I.G.T. (Indicazione Geografica Tipica) Lazio Chardonnay

TYPE OF SOIL:

volcanic soil and tufaceous clay

VINE TRAINING SYSTEM:

guyot

ALCOHOLIC CONTENT:

13% vol.

AROMA:

vanilla, green apple, walnut, nut, almond, chestnuts

TO BE SERVED WITH:

sliced meat, pasta with vegetables and meat sauce. Omelettes, sheep cheeses