



MALVASIA- CHARDONNAY

Abruzzo, Italy

Ortonese



Method & Production

Soft crushing and pressing of the grapes, slow fermentation at controller temperature at 18°, in order to avoid loosing the noble perfumes.

Tasting Notes

Pale straw colour, medium bodied, well balanced acidity with aroma of banana and figs. Fresh wine, balanced and persistent. A wine made for young drinkers, with enough experience, that are seeking good value for money

Food Matching

Ideally served at 12-14 °C. Excellent with starters, fresh cheeses and white meats.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
OR0125	Malvasia-Chardonnay	Malvasia: 70% Chardonnay: 30%	2025	12.0%	Screw Cap	12x0.75lt	No	No	Yes	No