

LUNALBA

CHARDONNAY FRIZZANTE
Indicazione Geografica Protetta
PUGLIA

SPECIAL SELECTIONS



Grapes: Chardonnay

Production: LUNALBA is a result of a careful selection of Chardonnay grapes grown in the Northern Salento area. They are collected and softly pressed in pneumatic presses; after that follows the fermentation in closed tanks at low temperature and pressure controlled for almost 15 days (where the CO2 is naturally generated) and then a refining in the same tank for 4 months.

Color: straw yellow with green reflexes.

Bouquet: very intense fruity flavor.

Taste: dry, lightly sparkling and persistent.

Food pairing: ideal with hors-d'oeuvres, shellfish, fish and white meats. Excellent as aperitif.

Alcohol content: 12% by vol.

Total acidity: 5.3g/l

Best served at: fresh at 8° C - 45° F.