

ONDA BIANCA

CHARDONNAY PUGLIA IGP

Medium yellow gold color.

Winemaking: soft pressing, fermentation in barrique at 16°-18°C.

Aged in barrique on fine lees with periodic bâtonnage.

Intense and complex bouquet, with notes of banana, yellow fruits and toasted almonds.

On the palate, pleasantly smooth with good acidity.

Ideal with shellfish and all flavorful fish dishes.

Alcohol: 13,50% vol.

Volume: 750ml

