

CHIARORE



Color	Straw yellow with green highlights.
Aroma	Delicate plant aromas such as herbs and a covertly briny finish.
Tasting profile	Crisp fruity aromas, fresh flowers and tropicality make for an enticing and enjoyable blend.
Full tasting Notes	Simplicity is the hallmark of this pleasurable wine.
Food pairings	Pasta with fish sauces, salt-baked whole fishes and grilled shellfish.
Winemaking notes	After being softly pressed, the must ferments in temperature-controlled steel vats for about 10 days. The refinement continues until the wine is bottled.

WINEMAKING DETAILS

GRAPE VARIETIES

A blend of white grapes.

AGING

Steel.

SERVING TEMPERATURE

8°/12°

DID YOU KNOW?

The soft pressing of the grapes allows this wine to preserve its fruity and floral aromas.