



**VIPAVA
1894**



LANTHIERI Chardonnay

Dry, wine of quality.
2017

Classical Chardonnay. Varietal, mature, creamy.

Variety:	100 % Chardonnay
Region:	Vipavska dolina. <i>Lower slopes and plane sites of the valley.</i>
Barva:	Golden yellow.
Odor:	Dried citruses, pineapple. Clearly notable caramel and roasted nuts notes.
Taste:	Rich and mouthful, creamy textured. Revealing dried citrus aroma on the aftertaste. It is smooth and lingers for a long time.

Chardonnay maintains classic. It is a most popular and globally most represented variety, which has found its place in Vipavska dolina. Soil made of marl, soft and hot climate, constant wind and low yielding vines enables extraordinary conditions for a Chardonnay harvest in the beginning of September. Grape accumulates high sugar content and proper quality to make wines suitable for a longer maturation exclusively in wooden barrels.

Lanthieri Chardonnay is suitable to gentle taste dishes, which do not cover its sensitive and gentle taste.



Alcohol: 12,5 % vol.
Total acidity: 4,5 g/L
Residual sugar: 4,5 g/L



Serving temperature: For a perfect experience chill it to 11 to 13 °C.



Storage: At 10 to 12°C and 60 to 70% air humidity.



Food pairing: Goes well to neutral dishes of a delicate taste, pastas or risottos. Meaty fishes, shells or even roasted poultry and vegetables.



Maturation potential: Few years, but meant to be consumed in two years.

VIPAVA 1894 d.o.o.

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Soil:

Lower sites and slopes along the region of Vipavska dolina, from the village of Podraga to Bilje hills. Chardonnay favors humble, marly soil and sites which well exposed to the sun. Variety wants to grow calm and yield low.



Winemaking:

Grape was picked manually in the beginning of September. Grape berries were macerated for a day, then gently pressed. After sedimentation, spontaneous alcohol and malolactic fermentation occurred. Part of it in wooden barrels and part in stainless steel. Wine was maturing for a yeast on own yeast composite.



Climate:

A combination of warm Mediterranean climate, with influences of cold air from the north. Chardonnay matures well where sunny and windy conditions.

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