



CÔTE DU DANUBE

CHARDONNAY



Harvesting: Manually harvested and inspected on a sorting table

Variety: Chardonnay

Yield: 30-35 hl/ha

Denomination: (PGI) Protected Geographical Indication Danube Plain

Origin: Own vineyards, Oryahovo, Bulgaria

Volume: 0.75 l

Vinification: Fermentation in stainless steel tanks with temperature control. Sur lies aging for at least 1 month

Color: Lemon-green color with sparkling shine

Aroma: Intense and persistent aromas of green and stone fruits with fresh tropical notes

Taste: Harmonious and complex taste with delicate green fruits, citrus and stone fruits flavors and a fresh pleasant aftertaste

Serving temperature: 8-11° C

Food pairings: Vegetarian dishes, fish, poultry, cold appetizers and cheese

Awards:

