

Il Calamaio

SOFFIO

CHARDONNAY-PETIT MANSENG

Vine types: Chardonnay and Petit Manseng

Soil: Clay, silt and sand.

Vineyard: Exposure East

Age: 6 years

Vine training: Guyot

Organoleptic Characteristics: Straw yellow in color, its scent presents itself with aromas of fruits like banana, pear and pineapple in addition to fresh flowers such as hawthorn. A lasting taste to the palette with a strong acidity, the Petite Manseng adds a richness, typical of this type of vine, but regardless of this, it is a soft and elegant wine to drink immediately without hesitation.

Serving the wine at a not very low temperature helps put in evidence all the aspects of the wine. An unconventional wine.

Harvest: around the beginning of September, completely picked by hand.

Aging: steel for 6/7 months sur lies with batonnages every two days.

Serving suggestions: Grilled fish, shellfish, clams, oysters or average aged cheeses.

Serving: Serve at temperature about 12° C.



Small business, big passion.

Agricultural winery Il Calamaio: Via di San Macario 55100 (Lucca) ITALY

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