

FASOLI GINO

vini dal 1925

CHARDONNAY IGT “PERANTONIE”



SOIL TYPE:

foothill sites with limey, sandy and stony soils

PRUNING SYSTEM:

Short Veronese Pergola

GRAPE VARIETIES:

Chardonnay

YIELD:

8 tonnes per hectare

HARVEST:

The grapes are harvested by hand from the first week of September

WINEMAKING TECHNIQUE:

Once the grapes have been destemmed, the must is cold-macerated with the skins for 12–15 hours. After a light pressing, the must is transferred to steel fermentation tanks where it remains at a controlled temperature for about 10 days. Depending on the vintage, one part of the must is fermented in 500lt oak barrels. The final blend is made a few weeks before the wine is bottled.

TASTING NOTES:

With a vibrant straw-yellow colour, *Perantonie* has a bouquet full of citrus and exotic fruits. On the palate it is elegant and harmonious, its generous acidity balances the complexity gained during the period of oak aging.

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FOOD & WINE MATCHING:

Perantonie is the perfect accompaniment to fish and shellfish dishes as well as white meats and either fresh or mature cheeses.

SERVING TEMPERATURE:

11-12°C

ALCOHOL CONTENT:

13.5% Vol.

ABOUT “PIERANTONIE”:

The *Perantonie* vineyard was planted around 25 years ago and was one of the first Chardonnay vineyards in the Val d’Illasi. The original idea was to use the grapes to make sparkling wines however over time the Chardonnay *Perantonie* grapes showed they had all the characteristics needed to make a great still white wine.

FORMATS AVAILABLE:

0.75 lt.

SHELF LIFE:

Perantonie may be cellared for up to 2 years