

Julia

Chardonnay Colline Pescaresi
Indicazione geografica protetta

Chardonnay was introduced into the Abruzzi at the end of the nineteenth century and was immediately successful in terms of quality. Today, it is recognized as one of its most popular varieties. Julia is a delicious declaration of love, appreciation and respect to a daughter for her role as inspiration or muse. Fresh fruit flavors blend harmoniously with an appealing, crisp acidity that lingers on the palate.

Variety

Chardonnay 100%

Production area

Italy, Abruzzo, Pescara,
Loreto Aprutino/Collecorvino

Age of the vineyard: 15 years

Altitude: 300 metres above sea level

Yield per hectare: 12.000 Kg/ha

Vineyard size: 5,5 ha

Growing system: Guyot

Exposure: South-east

Technical data

Alcohol: 12,5% vol. / **pH:** 3,35

Total acidity: 6,50 g/L

Residual sugar: 3,50 g/L

 **Ageing potential** 5 years

Recommended pairings

 Seafood, fassone beef tartare.

Soil structure

Highly calcareous.
41% sand, 28% silt, 31% clay.

Processes

Subsoiling between rows. Inter-row
grassing with a mixture of grasses and
legumes. Eco-compatible farming
methods.

Production 55.000 bottles

Grape production is 12.000 kg and 85
hectolitres per hectare, 3.750 grammes per
plant, with 1 plant giving 4 bottles.

 **Serving temperature** 10°C

