

# NORA

CHARDONNAY COLLINE PESCARESI  
INDICAZIONE GEOGRAFICA PROTETTA

  
I LAURI  
AZIENDA VITICOLA



## AREA OF PRODUCTION

A single-vineyard planted in 2005 located near the village of Loreto Aprutino.

## GRAPE VARIETIES

Chardonnay (100%).

## SOIL

Stony, calcareous, structured and drained. Altitude: 350 meters above sea level.

## VINIFICATION

Following a selective hand harvest in late August, the grape stalks are removed and the subsequent crushed grapes undergo a cold maceration in stainless steel. A soft pressing follows. The clarified must is subsequently fermented with select yeast in temperature controlled stainless steel vats for 12 days at 16°C to preserve the natural 100% Chardonnay fruit and inimitable freshness of the wine.

## FLAVORS

A brilliant pale straw color. An enticing bouquet of ripe flower, lemon tropical fruit. The wine expresses white pulp fruit and wonderful minerality accompanied by a crispy acidity that lingers on the palate.

**TOTAL PRODUCTION** 30.000 bottles

Superb with seafood platters or simply as a great aperitif wine to sip on a warm summer's night. Best enjoyed at 10°C.

