

# Equi

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 grape varieties. Equi is our defense for freedom, a plea for justice and equality after several trademark disputes with industry giants over the name of this wine. Fresh fruit flavors blend harmoniously with a captivating, 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



## 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.



## Technical data

**Alcohol:** 12.5% vol. / **pH:** 3.35

**Total acidity:** 6.50 g/L

**Residual sugar:** 3.50 g/L



## 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.



## Ageing potential 5 years



## Serving temperature 10°C



## Recommended pairings



Seafood, fassone beef tartare.

