

## AURENTE

Chardonnay di Torgiano DOC 2017

TENUTA DI TORGIANO



**Type of wine:** structured white aged in barrique

**Grape varieties:** 100% Chardonnay harvested in the last decade of August. Pruning: double spurred cordon; planting density: 5000 vines/hectare; yield: 5 tonnes/ha

**Soil type:** mid-hill vineyards, quite loose; sandy on rather deep layers of limestone

**Vinification:** fermentation in barriques, after which it remains in barrique on the lees for 6 months. Periodical "bâtonnage". It is then aged a couple of years in bottle before release

**Colour:** straw yellow with lovely, intense golden reflections

**Bouquet:** ample and elegant in its aromatic complexity, with elegant hints of tropical fruit, banana and sage; light and balanced hints of oak and yellow blossoms

**Flavour:** with great structure, it has a delicate softness with vibrant acidity and a delicately fruity finish; long on the palate and slightly bitter on the finish

**Alcohol by volume:** 13%

**Consumption:** if stored properly, it has long aging potential (15-20 years). Serve at 12°-14°C (54-57°F) in a large stem glass

**Food affinities:** excellent with creamed or truffle risotto, fish either roasted or with sauces, white meats in general, fricasseed lamb, and medium-aged cheeses, even those with strong flavours

**Focus:** proud of its Umbrian nature, it has a strong and sunny temperament. This wine has a freshness that is unusual for a Chardonnay cultivated in central Italy, thanks firstly to the soil where it is grown but also to the painstaking work done in the vineyard to arrive at harvest with perfect grape maturity and acidity

**Anecdotes:** the name recalls the Latin meaning of gold (aurum) and its preciousness, found in the wine's hue and in the concentration of its flavours and aromas

**Format:** 750 ml; 1.5 litres

**Bottles produced:** 15,000