



# VILLA ANGELA

Marche IGT Chardonnay

**FIRST VINTAGE:** 1989.

**PRODUCTION AREA:** Selected company owned vineyards located in Ascoli Piceno and Ripatransone.

**VARIETY:** Chardonnay 100%.

**ALTITUDE:** 200-300 m a.s.l.

**SOIL:** Medium-textured, tending towards a sandy soil.

**TRAINING SYSTEM:** Guyot.

**PLANT DENSITY:** 5000 plants per hectare.

**YIELD PER HECTARE:** 60 quintals approx.

**YIELD PER VINE:** 1.5 kg approx.

**HARVEST:** Hand picked in the early morning or late afternoon in small cases.

**VINIFICATION:** A careful selection of the grapes allows that only the best bunches are used for this wine. The selected grapes are picked at the end of September followed by a cold maceration. After a soft pressing, the grapes are separated from the skins. The must obtained is controlled at a temperature of 5°C. After having removed the must from the lees so as to obtain a limpid must, it is fermented at a controlled temperature. Aging takes place in stainless steel tanks until about February at a temperature of approximately 10°C in order to maintain the bouquet intact.



**SIGHT**

Bright straw yellow.



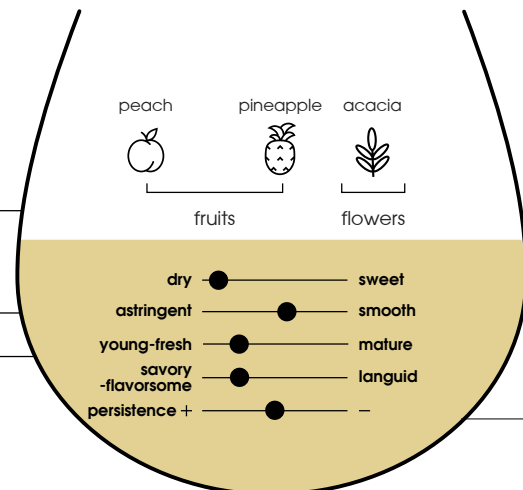
**SMELL**

Intense bouquet with sharp fruit nuances of peach, pineapple and acacia blossoms.



**TASTE**

Fresh and fragrant, confirming the typical aromas of the variety. Elegant, pleasant in its outstanding structure and marked acidity.



© 2018 Kiyos Sris - Tutti i diritti riservati. All right reserved

01/02/2021