Tenuta Aquilaia Chardonnay, Maremma Toscana DOC 2023

IUG0322023

2023 Vintage

Tenuta Aquilaia

— Toscana, Italy

Decanter World Wine Awards Bronze 2024

A wonderful new addition to the existing Aquilaia range, which is gathering pace in our portfolio. A beautifully integrated oak aged Chardonnay which punches above it's weight for the price.

Production

Cold Maceration of the must for 12-15 hours at a temperature of 10-12 degrees. Soft pressing and fermentation of juice (free-run must) at a temperature of 18-22 degrees. Elevation in French oak barriques for 6 months and subsequent ageing in steel tanks.

Tasting note

Bright straw-yellow colour. Floral scents with notes of acacia and orange blossoms accompanied by tropical fruit, peaches and vanilla. An elegant, full and savory palate, with a well-balanced acidity and a persistent finish.

Food Match

Perfect with 'Caccuocco alla livornese' (seafood soup) or seafood risotto.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Maremma Toscana DOC

Winemaker:
Daniele Prosperi

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8006600400044