



Inizio CHARDONNAY

Characteristics

Vintage: 2009

Varietal composition: 100 % Chardonnay.

Vineyard location: El Zampal, Tupungato (Uco Valley) - Mendoza

Vineyard altitude: 850 m.a.s.l.

Soil: Alluvial, with clay.

Climatic conditions: Continental, dry. With a rainfall average of less than 200mm per year. Wide temperature amplitude between day and night.

Plants per hectare: 4200.

Yield: 9.000 / 10.000 kg per hectare.

Harvest: Manual in plastic boxes of 16 kg.

Elaboration: Selection of clusters in vibrating belt. Destemming and crushing of grains. Pneumatic pressing at a temperature of 8 to 10°C. Resting of 72 hours and separation of the skins. Adding of selected yeast and alcoholic fermentation during 10 – 12 days with controlled temperature of 15 - 18° C in stainless steel tanks of 15.000 lts.

Malolactic fermentation: No

Alcohol: 13,5 % v/v.

Acidity: 6,8 g/l.

Residual sugar: 2,00 g/l

Tasting notes: Attractive yellow color with golden hints. It displays ripe tropical fruits, honey notes and the characteristic aromas of the varietal. Medium-High volume in the mouth, well balanced and easy to drink.

Serving temperature: 8 to 10° C.

Food pairing: Fish, poultry and soft cheeses.

Drink within: 1 year.

Production: 15.000 bottles.



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