



Wijnfiche

Baldovino Bianco | IGP Terre Siciliane Chardonnay Italy (SICILIA) – 2022

Domain

Baldovino

Founded in 1887, with a constant objective for five generations: quality. The company is based in Milazzo in the north-eastern part of Sicily, on the Tyrrhenian coast of the province of Messina, opposite the Aeolian Islands. The special territory abruptly changes from coastal plain to high hills. Since 1999, the wine cellar has been completely modernized with the most advanced technologies. Every wine is the result of historical research and traditions, combined with technological solutions.

Vinification

The grapes are harvested and selected manually. The pressing, preceded by the unsettling, is carried out with membrane presses that offer the guarantee squeeze gently, which improves the quality of the juice. Fermentation is carried out at a controlled temperature. The wine ripens for another two months in the bottle, before coming onto the market. Residual sugar <2 g / L.

Taste

This wine has a straw-yellow colour, with green hues. The wine has an elegant bouquet of tropical fruit, thanks to the warm climate: pineapple, banana, mango and papaya. On the palate the wine is full and fresh with pleasant acids and a harmonious finale.

Food pairing

Appetizer | White meat | Fish - light fishdishes | Aperitif

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Round smooth

