ELSA BIANCHI CHARDONNAY 2016



clear, clean wine, it imparts intense citrus, peach and tropical fruit aromas. Soft on the palate, subtle citrus notes combined with tropical fruit flavors of pineapple and mango give this wine an interesting aromatic complexity, ideal to be savored as an aperitif or to be paired with light dishes.

Winemaker's Notes:

Valentin Bianchi's Chardonnay grapes come from vineyards, in San Rafael, Mendoza, at around 760 meters above sea level, on sandy, calcareous soils of alluvial origin. Hand-picked and twice sorted by hand, the Chardonnay grapes are crushed, with budbreak by racking, and inoculated with selected yeasts prior to fermentation, which takes place over fifteen days at controlled temperatures of 14-16 degrees Celsius in stainless steel tanks with medium-toasted French oak innerstaves. Afterwards, the wine undergoes two months of aging on fine lees.

Serving Hints:

This is a great pairing with semi soft cheeses, rich grilled fish, creamy pastas and roasted vegetables.

Interesting Fact:

ELSA

BIANCHI

CHARDON

Elsa Bianchi wines are named after Dona Elsa, the late grandmother of the current Bianchi owners, who started the winery with her husband. Her first home, a small "casa," still sits among the vineyards that also bear her name.

PRODUCER: Valentin Bianchi S.A.

COUNTRY: Argentina

REGION: San Rafael, Mendoza **GRAPE VARIETY**: 100% Chardonnay

ALCOHOL %: 11.8% RESIDUAL SUGAR: 4.88 g/l TOTAL ACIDITY: 5.32 g/l pH: 3.20

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Pack	Size	Lbs	L	W	Н	Pallet	UPC	SCC
12	750	34.61	12.72	9.29	11.85	4x14	89991100000-7	1089991100001-4