

ELSA BIANCHI

CHARDONNAY 2011



Description:

There are bright, medium-intense aromas of honeyed-lemon, peaches and tropical fruit, making this wine immediately attractive. A soft entry and enjoyable crispness combine for enjoyment as both an aperitif and the perfect accompaniment to lighter dishes.

Winemaker's Notes:

Valentin Bianchi's Chardonnay and Semillon grapes come from the Estate's Dona Elsa Vineyards, which is situated in Rama Caida, San Rafael, Mendoza, at around 2500 feet above sea level. This is one of the coolest areas in San Rafael. Hand-picked and twice sorted by hand, the Chardonnay grapes are crushed and fermented over ten days at controlled temperatures of 59 degrees Fahrenheit in stainless steel tanks with medium-toasted French oak inner staves. After blending with the Semillon, the wine goes through one month's aging in the bottle.

Serving Hints:

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

PRODUCER:

Valentin Bianchi S.A.

COUNTRY:

Argentina

REGION:

San Rafael, Mendoza

GRAPE VARIETY:

90% Chardonnay, 10% Semillon

RESIDUAL SUGAR:

5.5 g/l

TOTAL ACIDITY:

6 g/l

pH:

3.03

EXCLUSIVE USA IMPORTER:

Quintessential Wines

1310 2nd Street
Napa, CA 94559

www.quintessentialwines.com

Pack	Size	Alc%	Ibs	L	W	H	Pallet	UPC
12	750	13	34.61	12.72	9.29	11.85	4X14	899911000001-7

