

FAMIGLIA BIANCHI CHARDONNAY 2015



Description:

The color of this wine, a soft yellow with a faint green hue, is immediately attractive. Aromatically, the complexity produced by the right amount of new oak, sur lies aging, malolactic fermentation and exceptional fruit is apparent, especially alluring hints of tropical fruit—pineapple and whites peach, as well as vanilla and white chocolate notes. There is a rich, silky mouth-feel, with a refreshing acid balance and a long, pleasant finish.

Winemaker's Notes:

Valentin Bianchi's Chardonnay grapes come from Las Paredes Estate, which is situated in the San Rafael DOC of Mendoza at 730 to 790 meters above sea level. The soil is sandy calcareous of alluvial origins. The grapes were hand-picked and whole-cluster pressed. The first half of fermentation took place in stainless steel tanks. Then, the wine is moved to barrels, with 25-percent undergoing malolactic fermentation. The stainless steel part of the fermentation helps preserve the fruit character, while the move to barrels achieves the more integrated oak character that is found in barrel fermentation. The wine undergoes eight months of sur lies aging in a combination of 33-percent new, 33-percent one- and 33-percent two- year-old French oak.

Serving Hints:

This wine should be served slightly chilled, with white meats, sea food and pasta in cream sauce.

PRODUCER:	Valentin Bianchi S.A.
COUNTRY:	Argentina
REGION:	San Rafael, Mendoza
GRAPE VARIETY:	100% Chardonnay
RESIDUAL SUGAR:	3.54 g/l
TOTAL ACIDITY:	5.78 g/l
pH:	3.25

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.7%	36.59	13.58	10.24	11.89	4X14	89991100005-2

