



FRATELLI
WINES



Chardonnay

Variety: Chardonnay 100%

Vintage: 2015

Production Information

Vineyard: Single Vineyard Plot C Motewadi, Plot G Garwar

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 6 tons

Total Production: 36,000 bottles

Fermentation protocol

Fermentation method: Fermented at 18-20° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

Wine analysis

Alcohol: 13.5

Total Acidity: 6.3

pH: 3.35

Tasting notes

Straw coloured with light green reflections, the wine has citrus aromas of orange and lemon with subtle notes of white flowers. On the palate, Fratelli Chardonnay exemplifies great balance. It reflects the freshness and minerality of the sandy soils it is grown on. An east-west sun exposure ensures proper ripeness and thus, good acidity. The use of French oak lends roundness and buttery notes on the finish. Elegance and structure combine together to make for a delicious wine that does justice to the varietal.

Food pairing

Paneer Bhurji, Grilled Whole Fish, Lemon Chicken Piccata.