



WINE



# CHARDONNAY

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## TASTING NOTES

Plaga Chardonnay has a pure and simple flavor, with a taste that is young. Fresh and highly suited to new drinkers. A young modern Chardonnay, that is very light and easy to drink. Fresh with a pleasant acidity.



## TECHNICAL NOTES

Origin: 100% Chardonnay Sicily, Italy  
Fermentation: 20 days with French yeast at 13 degrees Celsius, 50% of the blend was fermented with American Oak.  
Aged: 4 month in American Oak  
Alcohol: 12.6%  
Vintage: 2017

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## OCCASION

The world's favourite white wine, Chardonnay is highly versatile and suitable for lunch, dinner and any time between. Try pairing with seafood, baked white meat, vegetarian dishes and light, aromatic coconut based curries.

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## VINIFICATION

Plaga wines are made under the same parameters of vinification as prestigious vineyards in Australia, Chile and California. The fermentation process occurs under low temperatures using stainless steel tanks, pipes and pumps in order to preserve and extract the highest quality juice from imported grapes. In the stabilisation, clarification and filtration stages we have used only first quality enological product from overseas, assuring the quality of our products. The bottling process has been made in a special Italian bottling line to ensure a perfect seal and the correct evolution of the wine in bottle. Time, dedication and the most modern technology are an essential part of the vinification of each bottle of Plaga Wine.

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## DESCRIPTION

Plaga Chardonnay has a pure and simple flavor, with a taste that already has some evolution with oak. Fresh and highly suited for new drinkers. A young modern Chardonnay, with a nice body and easy to drink. Color: Light gold, straw color. Aroma: Spicy and smoky notes from American oak blend nicely with tropical fruits. The characteristic pineapple and banana from Chardonnay have been seasoned with cinnamon and vanilla. Palate: All the time with oak haven't reduced a bit of this crispy acidity. Big body with a sweet entrance and lot of freshness to remember what's a half aging in Chardonnay.

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