



TENUTA TRE CANCELLI

WINE

ZIO CARLO

TENUTA TRE CANCELLI

## Chardonnay Costa Etrusco Romana Indicazione Geografica Tipica



### DESCRIPTION

"it is a wine I wanted to dedicate to my uncle. He came from Puglia when he was very young and settled here in the area in the early Fifties with the land reform, he started to build the winery with his brothers, and with their wisdom and toil they laid the foundations of what is now the winery Tenuta Tre Cancelli."

A pure expression of our area through the varietal characteristics of the Chardonnay with all the distinctive characteristics obtained from the production process that is unique in the area. This wine, born to be long living, claims that it wants to emerge in the wine scene as a confirmation of the quality that can be obtained from our vineyards.

### FEATURES

**Grapes:** Chardonnay.

**Harvest:** The harvesting by hand happens between the second ten days and the end of August.

**Vinification:** Once the grapes have been pressed they undergo cold maceration for some hours to accomplish the extraction of the aromas from the skins. After this process the skins are separated from the free-run juice, the alcoholic fermentation starts, this takes place in 500 litre oak barrels at a controlled temperature for almost a month. It remains in the same barrels, on its lees, for another 8 months during which batonnage is carried out with a decreasing frequency until bottling. It undergoes further ageing of at least one year in the bottle before consumption. "an elegant nose opens with intense mineral sensations that recall flint in the sun, followed by citrus notes, lily of the valley and hawthorn and a hint of white plum. Dry, fresh and tasty on the palate, the orange zest returns and reveals an idea of vanilla just imagined among the aromas"...

**Colour:** Straw yellow, bright and consistent.

**Bouquet:** Citrus notes, lily of the valley and hawthorn and a hint of white plum.

**Taste:** Dry, fresh and tasty on the palate, the orange zest returns and reveals an idea of vanilla just imagined among the aromas.

**Temperature:** 10°-12°C

**Food matching:** With sagacity it matches with first courses and seafood dishes, mushrooms and fowl.

AZIENDA VITIVINICOLA  
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