

TENUTA SAN VITO

CHARDONNAY 'AMANTIGLIO'



Bright straw yellow in color with lively aromas of peach and yellow flowers on the nose. The palate is well-balanced and zesty, complemented by notes of ripe yellow and stone fruits.

Style: White

Varietals: 100% Chardonnay

Farming practices: Organic

Fermentation: Stainless steel tanks with controlled temperature, no malolactic fermentation.

Aging: A few months in stainless steel and in bottle before release.