

OLTREPÒ PAVESE



BoscoLONGHINO

VITICOLTORI DAL 1895



“353”

Chardonnay IGT PV

Obtained from Chardonnay grapes, the harvest is carried out manually in crates followed by gentle pressing. Fermentation takes place in 550-litre oak barrels with selected yeasts; once this process is complete, the batonnage technique is used every 10 days to enhance the wine's aromas and intensity. This entire process lasts approximately 353 days.

Color: intense straw yellow with golden reflections.

Aromas: aromas of ripe fruit, apple and pear, along with tertiary notes derived from ageing, with spiced hints of vanilla and enveloping scents of butter, honey, caramel, almonds and hazelnuts.

Taste: freshness and softness in balance, a satisfying, smooth and dynamic sip.

Food pairings: recommended with important fish dishes, including raw fish, white meats and moderately aged cheeses.

Serving temperature: 10° C

Alcohol content: 13% vol.