



*Good omens and good habits  
in the etruscan land*

**AUSPICI LINE**

## **CHARDONNAY** MAREMMA TOSCANA D.O.C.

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75 ml Bourgogne Bottle

**GRAPE VARIETIES:** Chardonnay 100%



**REGION:** Tuscany

**WINE MAKING:** Cold maceration of the must for 12-15 hours at a temperature of 10-12°C. Soft pressing and fermentation of juice (free-run must) at a temperature of 18-22°C

**AGING:** Elevation in French oak barrique for 6 months and subsequent aging in steel tanks

**ALCOHOL CONTENT:** 13,5%

**STORAGE:** At cellar temperature (15-16°C)

**SERVING TEMPERATURE:** 10-12°C

**FOOD PAIRINGS:** Spaghetti with sea food, "cacciucco alla livornese" (seafood soup), raw fish, oysters; vegetable risotto, fresh hard and soft cheeses

**NOTES:** *Bright straw-yellow color. Floral scents with notes of acacia and orange blossoms accompanied by tropical fruit, peaches and vanilla. An elegant, full and savory palate, with a well-balanced acidity and a persistent finish*