



FATTORIA IL MURO

LAMA

Chardonnay di Toscana IGT

FEATURES

The name Lama comes from an old farm's name situated close to our property in the age of "mezzadria". Large landowners divided their property into family-sized plots, each of which was worked by a sharecropping family required to give the landowner half of all crops grown every year.

DENOMINATION: Chardonnay di Toscana IGT

VARIETAL: 100% Chardonnay

PRODUCTION ZONE: Central Italy, Tuscany, Arezzo

VINEYARDS: "Lama" 1.20ha, planted in 1994, on 250mt above the sea level

SOIL: Clay loam rich in marl

VINIFICATION: Fermentation in stainless steel at controlled temperature

MATURATION: short maturation that took place in both barrique (40%) and stainless steel tanks (60%)

TASTING NOTES: Pale straw-white in colour with golden reflections it has an extraordinary range of floral notes. The mineral aromas lead to green, floral scents with hints of elderflower and spicy notes. On the palate is fruity and crispy with well balanced mineral acidity,

FOOD PAIRING: appetizers, seafoods, fish and white meat

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 14°C

ALCOHOL: 12,5%



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