



FATTORIA IL MURO

LAMA

I.G.T. Chardonnay di Toscana

FEATURES

The name **Lama** comes from the name of a close "podere", in which the family of a farmer used to live during the old times of "mezzadria". "Mezzadria" was an old way to conduct the farm which envisaged the division of land into small lots (podere) inhabited and cultivated by peasants who paid the estate owners with half the product of their land.

DENOMINATION: I.G.T. Chardonnay di Toscana

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 for the 40% in French oak and for the 60% in inox steel

TASTING NOTES: It is a fresh, new and fruity wine. The colour is paper-white, with an extraordinary range of perfumes, mainly the scent of elder flowers. The taste is fruity with a well-balanced mineral acidity.

FOOD PAIRING: Fish and white meat

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 14°C

ALCOHOL: 12,5%



LAMA

CHARDONNAY di TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

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