

TOLLO BELLARETTA CHARDONNAY

"Rich in flavour and fresh Chardonnay"

Story

Chardonnay is a multifaceted grape, which bends into many types of mold in the cellar. Bellaretta is pure Chardonnay, very fresh in style, but at the same time rich in flavour. After harvesting, the rods of the bunches are removed, grapes are gently pressed and the juice is turned into wine in steel tanks at a very low temperature of 16 to 18 °C. The wine is allowed to mature in steel tanks for 6 months. Suits vegans.

Producer

Cantina Tollo is a wine cooperative established in 1960, deriving its name from the village of Tollo located in the Abruzzo region of Italy near the Adriatic coastline. Cantina Tollo oversees over 3000 hectares of vineyards stretching from the Mediterranean Sea to the Maiella mountain range. The climate, characterized by warm days and cool nights, imparts complexity and acidity to the wines. The estate employs the pergola method for vine training, ensuring adequate airflow to shield the grapes from moisture and potential diseases. Cantina Tollo places a strong emphasis on environmental concerns, sustainable practices, and continually expands its production of organic wines."

COLOR Golden yellow

AROMA The fragrance is tropical fruity, notes of apple, floral, honey and vanilla

TASTE Dry, a richly fruity, long and well-balanced

TIPS FOR USE Ideal for fish, with poultry and salad dishes and as a socialising drink. It is a good wine with emmental and gouda cheese.



WINE TYPE	White wines	PACKAGE SIZE	12 bottle(s)
GRAPES	Chardonnay 100%	BOTTLE CLOSING	Screw cap
MANUFACTURER	Cantina Tollo	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	12%	PRODUCT NUMBER	254002
SUGAR CONTENT	5,5 g/l		

Norex Responsibility Indicator: Cantina Tollo



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

