Italy, Abruzzo | 2025

TOLLO BELLARETTA CHARDONNAY

CANTINA TOLLO

”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

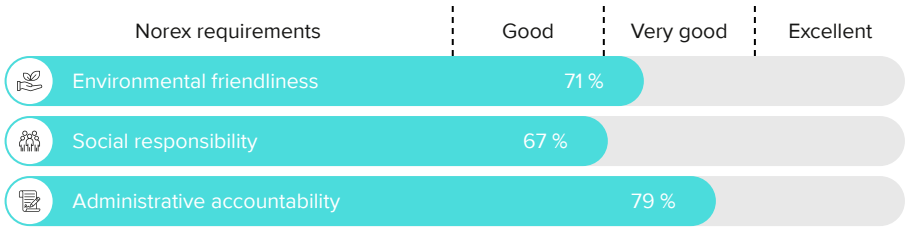
AROMA The fragrance is tropical fruity, notes of apple, floral, honey and vanilla

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



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