

CECI
1938

ARTURO'S 13, BORGO SAN GIACOMO - BIANCO

International variety with territorial characteristics. It is our Chardonnay to which we give new life with the name Arturo's.
A contemporary, immediate, and fascinating white wine with a deep and innovative look. These eyes that brought
Parma into the world reflect the unique genius of its people



TECHNICAL DATA

Appellation: White wine made from Chardonnay grapes

Type: Still wine

Grape variety: Chardonnay

Harvest: mid-September

Vinification: traditionally in the cellar, the wine is then left to age on the lees, in steel tanks, at a controlled temperature then a few months in the bottle

Alcohol level: 11.5% vol

Residual sugar: 5 g/l

Total acidity: 6.5 g/l

Serving temperature: 9-11°C

Sizes available: 0.75 l

Code: P-8

— The data are intended as standard of product

SENSORY ANALYSIS

Appearance: Bright yellow straw color, with greenish reflections

Nose: Intense, fruity pineapple and apple, floral jasmine, slightly aromatic, has an excellent persistence

Palate: Elegant and well-structured white wine with an evident freshness, proper savory and minerality, gives us an elegant and enveloping finish that calls for the next sip

Suggested pairings: A fabulous aperitif, excellent with fish-based appetizers or with seafood risotto, with platters of cold cuts and fresh or lightly aged cheeses.