

# 2013 VETRERE “FINIS”

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PUGLIA, ITALY



## THE WINE:

100% Chardonnay that never touches oak. Gently pressed with fermentation in steel vats and aging on the lees for two months. The grapes are grown on estate vineyards in the Apulia district of Puglia near the Ionian Sea.

## THE ESTATE:

Francesca and Annamaria Bruni are the owners of this family estate that produces high quality olive oil and both red and white wines. The location – on the “heel” of Italy – is ideal for growing superb grapes with its mild climate and striking contrast between daytime and nighttime temperatures.

## TASTING NOTES:

**Color:** Canary-yellow with greenish tints.

**Aromas:** Tangerine, white jasmine and green melon.

**Flavors:** Tropical fruit with citrus and honey. Rich texture gives way to fresh, clean acidity.

**Food Pairing:** Tropical salad with Bibb lettuce, avocado slices and chutney glazed shrimp tossed with honey roasted almonds and lemon poppy seed dressing.

~ Drink now through 2018 ~