

2016 VETRERE FINIS

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

Aromas: tropical fruits mix with citrus and hints of white flowers

Flavor & Texture: fresh yellow nectarine and honey with crisp, playful body style

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 2020-