

2017 VETRERE FINIS

PUGLIA, ITALY



THE WINE:

100% Chardonnay that never touches oak. Gently pressed with fermentation in glass lined 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. The grapes are grown without pesticides or chemical fertilizers with a deep respect for nature and the environment. The winery is completely energy self sufficient with solar power running the offices and the winery.

TASTING NOTES:

Color: canary, bright yellow

Aromas: pineapple and honey soaked citrus with hints of white jasmine

Flavor & Texture: mandarin orange and pineapple core flavors are boosted by zippy acidity that keeps the wine refreshing sip after sip

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 2022-