CASA
CHARLIZE
ITALIA

# *Casa Charlize Chardonnay Puglia IGT*

Grown under the generous Mediterranean sun of Puglia, this Chardonnay reflects a perfect balance between ripeness and freshness. Produced with carefully harvested grapes, the wine undergoes controlled fermentation in stainless steel tanks, followed by ageing on fine lees for 4 to 5 months with regular bâtonnage. It reveals an intense bouquet of ripe tropical fruit and white flowers, with a full, smooth palate balanced by refreshing acidity. Ideal with seafood, creamy pasta dishes, and roasted white meats.

*Italy, Puglia*

*100% Chardonnay*

*Cantine Casa Charlize*

*Full bodied*

*10 - 12°C*

*12% vol*

*75cl*

