



DALLA CIA

DALLA CIA STANDS FOR AGE-OLD ITALIAN TRADITION AND PASSION FOR INNOVATION. ESTABLISHED IN 2001 BY WINEMAKER GIORGIO DALLA CIA (THE ORIGINATOR OF THE MOST ACCLAIMED BORDEAUX-STYLE BLEND IN SOUTH AFRICA), THE BRAND IS SYNONYMOUS WITH EXCEPTIONAL QUALITY, AUTHENTICITY AND PROGRESSIVE THINKING ACROSS WINES, GRAPPA AND OTHER SPECIALITY PRODUCTS.

DALLA CIA CHARDONNAY 2014

TASTING NOTES

THIS UNWOODED CHARDONNAY PRESENTS A FRAGRANT BOUQUET OF HONEY, ORANGE-BLOSSOM AND FLINTINESS WITH HINTS OF BAKED BREAD. THE PALATE IS ELENANTLY WELL BALANCED THANKS TO A SMALL ADDITION OF BARREL FERMENATED CHARDONNAY. THE FINISH IS LONG AND PLEASING WITH A LOW ACIDITY



SOIL TYPE

ALLUVIAL SOIL WITH CLAY SUBSOIL

VINIFICATION

THE GRAPES HAD SKIN CONTACT FOR 6 HOURS BEFORE SOFT PRESSING. THIS WINE HAS FERMENTED AT 12°C - 14°C AND STABILIZED FOR 6 MONTHS ON THE LEES. BEFORE BOTTLING, THIS WINE WAS BLENDED WITH 5 % BARREL FERMENATED CHARDONNAY. NO ADDITION OF ASCORBIC ACID

ANALYSIS

ALCOHOL 13.5% VOL.
TOTAL ACIDITY 6.50 G/L
PH 3.40

IDEAL SERVING TEMPERATURE

7°C - 13°C

COMPLEMENTS

CRUSTACEANS, FISH, MUSHROOMS AND WHITE MEAT

DALLA CIA WINE & SPIRIT CO. (PTY)LTD.

7A LOWER DORP STREET, BOSMAN'S CROSSING, STELLENBOSCH, 7600.

GPS LOCATION S33° 56' 25.8" E18° 50' 50.1" | TEL.+27 21 888 4120 | FAX +27 21 887 2621

E-MAIL. info@dallacia.com

www.dallacia.com