



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.

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## DALLA CIA CHARDONNAY 2022

### TASTING NOTES

THIS LIGHTLY WOODEN CHARDONNAY PRESENTS A FRAGRANT BOUQUET OF HONEY. ORANGE-BLOSSOM AND FLINTINESS WITH HINTS OF BAKED BREAD. THE PALATE IS ELEGANTLY WELL BALANCED THANKS TO A SMALL ADDITION OF BARREL FERMENTED 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 LEES. BEFORE BOTTLING, THIS WINE WAS BLENDED WITH 12% BARREL FERMENTED CHARDONNAY. NO ADDITION OF ASCORBIC ACID.

#### ANALYSIS

ALCOHOL 14.5% VOL  
TOTAL ACIDITY 5.79 G/L  
RESIDUAL SUGAR 2.74 G/L

#### IDEAL SERVING TEMPERATURE

7°C - 13°C

#### COMPLEMENTS

CRUSTACEANS, FISH, MUSHROOMS AND WHITE MEAT.

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

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

GPS LOCATION: S33° 56'25.8" E018° 50' 50.1" | TEL: +27 21 888 4120 | FAX: +27 21 887 2621

E-MAIL: [info@dallacia.com](mailto:info@dallacia.com)

[www.dallacia.com](http://www.dallacia.com)