

GORETTI DIVINITUS

'SHAR-DUN-NAY'



Semi-Sparkling | Chardonnay | Umbria, Italy

This Chardonnay is made in the semi sparkling style, which means that it has less effervescence than traditional sparkling wines and a lot more flavor characteristics. True sparkling wines put emphasis on the secondary fermentation and are typically dominated with notes of brioche, toast, and lees aging where as semi-sparkling wines put the emphasis on the grape varietal characteristics. This wine is perfect as an aperitif and pairs well with appetizers, salads, seafood, pastas, fish, and creamy cheeses.

Traditionally there are two styles of Chardonnay. The first is the buttery and vanilla ones that have been exposed to oak barrels and/or malolactic fermentation. The second style is lean crisp and usually fermented in stainless steel. This wine represents the second style. Chardonnay is the most planted variety in the world and has made a home in almost every wine producing country. It is believed to have originated in France.

The Goretto winery is currently operated by its 3rd generation. The estate is located in the hilly area outside of Perugia, Umbria and features a 14th century tower that has become the emblem of Goretto. Their belief is that the quality of the wines is never the result of improvisation, but of a deep knowledge of land, climate, and production processes.



FLAVORS

YELLOW APPLE-PINEAPPLE-LEMON-
QUINCE-WHITE BLOSSOM

FRUIT



BODY



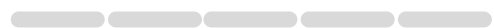
SWEETNESS



ACIDITY



TANNIN



Enjoy right
away



45°



Drink Now