



LACANOSA

MONACHUS MARCHE CHARDONNAY IGT

Monachus is a tribute to the Benedictine monks who, present in Poggio Canoso since the eleventh century, have drawn the best from this territory thanks to meticulous and passionate work.



GRAPE VARIETY: 100% Chardonnay.

VINEYARDS: at 350 meters above sea level, Guyot system; 4,000 vines per hectare.

VINIFICATION: destemming and soft pressing in reduction (in absence of oxygen), with lowering of temperature of the crushed grapes through the use of CO₂.

MATURATION: in steel at a controlled temperature. Slow fermentation at 15-20 °C.

AGING: three months in bottle at 15 °C.

TASTING NOTES

Color: pale yellow with hints of bright green. **Aroma:** fragrant, with pleasant notes of apple, peach, pineapple and white flowers. **Flavor:** full, fresh, balanced. Strong minerality scents, with good acidity and sapidity enhancing the finish.

ALCOHOL CONTENT: from 12.5% to 13.5% IN VOL depending on the vintage.

SERVING SUGGESTIONS: excellent with shellfish, seafood, fish dishes in general; also, raw vegetables with olive oil dip, fresh cheeses.

IDEAL SERVING TEMPERATURE: 8-10 °C.

SHELF LIFE: two years (preferably).