

PACHAR WHITE WINE



Pachar developed as a synthesis of Pablo and Charlotte, the two promising young members of the family and its the employment of picking up inherited family traditions and making them richer with new ideas, to advance and improve the business which until now has been run with a lot of passion.

Denomination:	Indication Geographical Tuscany – white.
Grapes used:	70% Chardonnay, 20% Viognier, 10% Sauvignon blanc.
Production area:	Vineyards located at about 400 metres above sea level on soil of medium mixture, rich in structure with prevalence of marl. Exposure East/North-East.
Year of Plantation:	1991
Type of growth:	Guyot
Production:	about 1 kg of grapes per plant
Type of Harvesting:	Hand picking into crates in the second half of September.
Wine-making:	Cleaning of grape stalk and short soaking of the grapes, followed by soft pressing. Cold decanting of pulp and fermentation at controlled temperature in steel vats.
Ageing:	In French oak-wood barrels for a few months, where fermentation "malolattica" is carried out.
Refining:	In bottles for about 6 months.
Sensorial points:	Live yellow hay colour, slightly golden. Intense and elegant bouquet, persistent with evident note of Lime blossom, vanilla, hazelnut and a little "boisé" . To taste it's soft and silky, warm, sapid and bodied, with a very pleasurable and persistent final.
Consumed with:	Smoked fish dishes, crustacean, tasty and well sauced white meat, seasoned fatty cheeses, soufflé and quiches.