



TENUTA DI NOZZOLE



Le Bruniche

T.O.S.C.A.N.A
CHARDONNAY

TENUTA DI NOZZOLE



LE BRUNICHE

CHARDONNAY DI TOSCANA

Tuscany (IGT)

THE LAND

Production area: from vineyards located in some of the best wine areas in Tuscany, mainly from our vineyards at Nozzole Estate in Greve in Chianti

THE GRAPE

Vines: 100% Chardonnay

Plant density: 4,000 – 4,500 vines p/hectare

Production p/hectare: on average 8 tonnes of grapes

Grapes percentage: max. 70%

IN THE WINERY

Vinification: without skin contact after cold static decantation in reduction, temperature-controlled fermentation at 18°C. Halfway through the fermentation process, it is transferred from stainless steel vats to 225 litre barrels made from fine-grained oak.

Ageing: “sur lie” (on the lees) for about 6 months.

Bottle ageing: at least two months.

THE WINE

Tasting: Classic scents of apple, white peach and Mirabelle plums well blend with the hints of citrus and medicinal herbs. It is rich, full and well balanced on the palate, with excellent persistence resulting in a dry, crisp finish.

At the table: At “Villa di Nozzole” we like to serve it with dried salt codfish accompanied by potatoes, capers and stuffed tomatoes.

First harvest: 1986

Shelf life: up to 3 years



AMBROGIO E GIOVANNI FOLONARI

T E N U T E