



ROCCA

Vini Superiori



## *Grande Passolo Bianco*

### *Piemonte*

*Denominazione di Origine Controllata*

### *Chardonnay*

**Production area:** *Piedmont*

**Grapes:** *100% Chardonnay*

**Alcohol:** *13% vol.*

**Wine features:** *crystal straw yellow colour with golden highlights. Fine nose with remarkable aromas of exotic fruits (such as pineapple, papaya and mango), combined with delicate notes of white flowers almost withered. It is a very harmonic wine, pleasing to the mouth, where freshness, sapidity and softness are the main characters.*

**Food matches:** *ideal for fish based dishes, white meat and omelettes. Thanks to its structure and harmonic texture, it is suitable also for more elaborate courses.*

**Ageing potential:** *2/3years after vintage.*

**Serving temperature:** *8/10 °C*

**Packaging:**

*Europallet = 105 cartons x 6 ML 750 bottles*

*5 layers x 21 cartons*

**Box weight:** *kg 9,42*

**Box size:** *cm 17,5x26x31,7*

**Box ean code:** *8005286013555*

**Bottle ean code:** *8005286021697*