

**BIO CERTIFICATION**

Nr. Operatore BZ - 42888 - B ; Mipaaf-it-Bio 013

**SOIL CHARACTER**

loam, morraine

**CUVÉE BLEND**

100 % Chardonnay

**HARVEST**

2017

**STORAGE TIME**

24 - 30 months

**AGING POTENTIAL**

2 years after the Disgorging

**IDEAL SERVICE TEMPERATURE**

6 - 8 °C

**FIRST IMPRESSION**

With its extremely rich and long-lasting perlage, its full straw-yellow to greenish color, and its brilliance and brightness, ARUNDA Parlein demonstrates a fruity, broadly varied bouquet with the noticeable scent of fruity Chardonnay wines.

**GASTRONOMIC RECOMMENDATION**

Penne with chocolate salame piccante chilly e aceto tradizionale di Modena  
"Panino" with chickenbreast, farm cheese and grilled vegetables  
Poached eggs, smashed potatoes, shrimps and brie

**ANALYTICAL DATA**

|                 |            |
|-----------------|------------|
| Alcohol         | 12,5 % Vol |
| Total acidity   | 6,5 gr/l   |
| Dry extract     | 18,0 gr/l  |
| Dosage          | 6,0 g/l    |
| Total SO2 under | 110 mg/l   |

