

La Fortezza Veceta Chardonnay

La Fortezza

Italy - Campania

Even tough the name LA VECETA is not present on the label, it is the name of the lady that is present on the front label. The Veceta is the "Lady" that wakes up very early in the Morning to go to work in the vineyard before the sun get too hot to work. On the label she is depicted in the center bent over the ground.

Brilliant straw yellow. On the nose it expresses itself with hints of peach, tropical fruits and citrus fruits and notes of white flowers. In the mouth it is intense, full, tasty and balanced and the notes of red peach perceived on the nose give way to peach in syrup in the mouth. Very versatile and extremely pleasant wine.

Specifications	
Varietals	100% Chardonnay
Soil type	Volcanic soils called Ignimbrite
Vinification	Dry farming as irrigation is not permitted. Manual harvest, and direct pressing with a pneumatic horizontal press. Static settling. Wine was aged on the lees for 6 months in stainless tell tanks. Wine was slightly filtered before bottling. Ageing in bottles for 2 months before release.
Pairings	Ideal for cheering up an aperitif but goes well with fish-based dishes, fresh cheeses, salads and summer menus. Ideal for cheering up an aperitif but goes well with fish-based dishes, fresh cheeses, salads and summer menus.



Codes, Weights and Measures	
UPC	7 84585 03187 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03187 7
Case Weight	20
Cases/Pallet	125
Layers/Pallet	25
ABV	13.00%
SRP	\$ 24.99 USD 750mL Bottle