



FRATELLI
VINEYARDS



JCB N° 47

Variety: Chardonnay 100%

Production Information

Vineyard: Plot C Chardonnay Motewadi

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 4 tons

Total Production: 2,400 bottles

Fermentation protocol

Fermentation method: Fermented in French oak barrels and secondary fermentation in the bottle as per methode traditionnelle of sparkling winemaking. Total of 24 months in barrel and bottle before release.

Riddling method: Semi-automatic, added sugar 9gms/ltr, re-filled with same wine.

Wine analysis

Alcohol: 12.5

Total Acidity: 7.0

pH: 3.2

Tasting notes

From the sandy soils in Motewadi, the wine has prominent mineral notes with aromas of green apple, tropical fruit and brioche; it is rich in the mouth with great texture, yet dry and beautiful to pair with Indian cuisine.