

# La Fortezza Veceta Chardonnay

## La Fortezza

### Italy - Campania

Even though 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

<b>Varietals</b>	100% Chardonnay
<b>Soil type</b>	Volcanic soils called Ignimbrite
<b>Vinification</b>	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 steel tanks. Wine was slightly filtered before bottling. Ageing in bottles for 2 months before release.
<b>Pairings</b>	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

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