

PRODUCER:

Winnica Warto

WINE NAME | VINTAGE:

Chardonnay Barrel 2022

WINE TYPE | REGION, COUNTRY:

white, still, dry | Greater Poland, Poland

SHORT WINE DESCRIPTION:

A dry white wine aged in acacia wood barrels, which imparted delicate notes of vanilla and nutmeg. Balanced and complex on the palate.

OENOLOGICAL DETAILS:

Grape variety/varieties: Chardonnay

Grape origin:

- **Location:** Powiercie
- **Soil:** clay soil
- **Exposure / site:** southern

Vinification:

- **Harvest:** manual grape harvesting
- **Fermentation:** fermented in stainless steel tank, selected yeast
- **Ageing / maturation:** aged 8 months in 700 l acacia barrel

ANALYTICAL PARAMETERS:

- **Alcohol:** 11,5% ABV
- **Residual sugar:** 0 g/l
- **Total acidity:** 7,9 g/l
- **pH:** 3,37
- **Total SO₂:** 40 mg/l

SERVING:

- **Best serving temperature:** 10–12°C
- **Decanting:** No decanting needed
- **Food pairing:** An excellent match for mushroom risotto and dishes served with butter- or cream-based sauces
- **Ageing potential:** 3–5 years



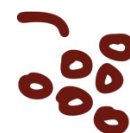
SALES CONTACT:

Marcin Czarnecki

Email: marcin.czarnecki@winnicawarto.pl

Phone: +48 604 247 395

Website: www.winnicawarto.pl



**The Chamber
of Polish Wines**



More info: iw.p.org.pl