

# ara e Dardhës

vine varieties (%)	Chardonnay 40, Shesh i Bardhë 20, Pinot Blanc 20, Riesling 20,
vintage	2020
vineyards situated in	Zadrima
maceration techniques	Normal crushing, pre-fermentative maceration performed in specific temperature and duration. Very soft pressing
vinification techniques	Temperature controlled fermentation
‘sur lies’ ageing	Periodic batonnages for 8 months on noble yeast
ageing in bottle	At least 3 months
bottle volume	750 ml
alcohol content	13.0% by volume
color	Straw yellow with greenish tinge
smell	Tropical fruits, citrus fruits, small-leaved lime flower stand out
taste	Harmonic and elegant
tasting temperature	8-12°C
cuisine	Light starters, first and second vegetable and white meat based dishes. Aquatic fauna
sealed bottle storage	Horizontally in cool, dry and dark place
opened bottle storage	In fridge for mostly 3 days after opening
allergens	Contains sulfites
packaging	Box containing 6 bottles with dimensions 33.5x25.5x18 cm and weight 8.23 kg