



# CH

## Linea Nino 1981 White

Although Chardonnay remains one of the most widely planted grape varieties in the world, **every good Chardonnay is different**. The grape itself is rather neutral, with many of the flavours being influenced by climate, terroir, vinification and oak. There is not one distinct universal "style". So of course there is to be discovered Nino Gandolfo's style.

Like all Nino's wines, also this **CH** is **substantial, hearty, and full bodied**, due to the lower yields, and due to Nino's choice for a short (2-3 months) non-smoked barrel aging, which makes it **subtle**, not overwhelming. It has a quite **buttery** mouthfeel due to the containing glycerol, however **fresh** true the presence of green apple, peach, citrus and tropical fruit like mango and pineapple, and hazelnut notes. Not heavy, with a **well-balanced acidity**.

### Food pairings:

- Appetizers with crab, oysters or olives
- Smoked or grilled fish (salmon)
- White meat like (roast) chicken and turkey
- Pork dishes with sweet onions or mushrooms
- Spicy Southeast Asian cuisine, garlic based dishes
- Aged cheese