

Vinum Aurum

Chardonnay

TECHNICAL SHEET



Type: White

Volume: 750 ml

Line: Premium Collection



Closure: Cork



Residual sugar: 17 g/l



Bright golden in colour, it shows aromas of pear, citrus and delicate flowers, with notes of honey and minerality. The palate is full and harmonious, with a creamy texture, lively acidity and a slight almond bitterness, and the finish is long and elegant.



Food pairing: Aperitif, white fish and seafood, salads with almonds, chicken or pasta in a creamy sauce



Suggestions for this style of wine.

Glass: White wine glass



Serving temperature: 10–12 °C

Storage: At +5...+20 °C, relative humidity up to 85%

Allergens: Contains sulphites



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Region: Codru

Vineyard: Leușeni, Telenеști district

Soil: Sandy-loam soils typical of the Codru region

Climate: Mild climate with a mean annual temperature of about 12 °C and moderate rainfall (Codru region)



The label: Vinum Aurum is the line with the gold band: at the top of the label is a bunch of grapes engraved in gold, and below it the name of the line in gold lettering and the words “Premium Collection”. On the Chardonnay the label is white, with the bunch drawn in grey and the words “Chardonnay | White”. Vinum Aurum wines are produced and bottled by Doina Vin in the Republic of Moldova.

