DOLUCA

PRODUCT NAME: DOLUCA SARAFIN CHARDONNAY 2023
PRODUCER: DOLUCA ŞARAPÇILIK A.Ş. (TURKEY)
REGION: SAROS PENINSULA, THRACE (ÇANAKKALE)
VARIETAL: CHARDONNAY
VINTAGE: 2023
COLOR: PALE GOLD
ALCOHOL CONTENT: APPROX. 13.5 % (TYPICAL RANGE FOR THIS LABEL)
VINIFICATION: GENTLE PRESSING; OAK FERMENTATION; MALOLACTIC FERMENTATION
AGING: 12 MONTHS IN 225 L FRENCH OAK BARRELS
STYLE: DRY WHITE WINE WITH CREAMY, RICH TEXTURE
BOUQUET & FLAVORS: CITRUS, GREEN APPLE, PEAR, SUBTLE OAK SPICE, BUTTERY TEXTURE
SERVING TEMPERATURE: 8–11 °C (IDEAL TO SHOWCASE FRESHNESS AND COMPLEXITY)
CELLARING POTENTIAL: 4–6 YEARS FROM VINTAGE UNDER IDEAL CONDITIONS

FOOD PAIRING
SEAFOOD & SHELLFISH – GRILLED PRAWNS, SCALLOPS, LOBSTER CREAMY POULTRY & PASTA – CHICKEN ALFREDO, CREAMY RISOTTOS WHITE FISH WITH LEMON OR BEURRE BLANC SAUCES
SOFT CHEESES – BRIE, CAMEMBERT
VEGETABLE DISHES – SQUASH GRATIN, ROASTED CAULIFLOWER

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