

ALBERTONI

2023 CHARDONNAY

CALIFORNIA

CELEBRATING OUR HERITAGE

My Great-grandfather Severino Albertoni is the inspiration behind the Albertoni wines. The name Severino comes from Northern Italy and means “servant of the vine.” Three generations of grape growing experience have gone into selecting the finest grapes from our vineyards for this wine. My family and I take great pride in every bottle of Albertoni.

~ Dino Rossini, 3rd Generation Farmer, Albertoni Vineyards

TASTING NOTES

Our Albertoni Chardonnay opens with aromatic notes of pear and vanilla. On the palate, creamy vanilla characteristics blend with subtle tropical fruit flavors, providing a rich and full-bodied mouthfeel which leads to a long, smooth finish.

SUGGESTED FOOD PAIRING

This Chardonnay is delicious with antipasti and baked Brie cheese. Pairs well with lighter dishes such as pasta primavera, shrimp scampi, and chicken piccata. Serve with savory fare like porchetta or seafood risotto.

TECHNICAL INFORMATION

Alcohol: 12.5%

RS: 9.49 g/L

Appellation: California

Winemaker: Andrea Zermeno

On-Premise Exclusive: **Available in 750mL and 1.5L**

Honoring Family
from Farm to Table

ALBERTONI VINEYARDS
NAPA, CA

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