



FRATELLI  
WINES



## Chenin Blanc

Variety: Chenin Blanc 100%

Vintage: 2015

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### Production Information

Vineyard: Plot D/E Motewadi,

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: Mother rock, Alkaline, sandy N-S exposure

Cultivation Technique: VSP – Vertical Sprouting Process

Plants per Hectare (1Ha = 2.5 acres) 4000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 12 tons

Total Production: 72,000 bottles

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### Fermentation protocol

Fermentation method: Fermented at 18-20° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

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### Wine analysis

Alcohol: 13.5

Total Acidity: 6.3

pH: 3.35

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### Tasting notes

India's most internationally awarded wine, the Fratelli Chenin Blanc is pale yellow in color with a bouquet of fresh tropical fruit aromas. On the palate, the wine offers smooth and elegant acidity. Short contact with French oak enhances this wine's elegance while adding to its mineral structure and thus making for a complex wine. This is a must-have wine from Fratelli.

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### Food pairing

Akbari Murgh Tikka, Bombil Fry, Pesto Linguini, Chicken and Veg Pot Pie.