



CHARDONNAY

Classification:

Veneto IGT

Variety:

100% Chardonnay

Soil:

Gravelly

Harvesting:

Grapes in perfectly healthy state are harvested manually the last week of August during the coolest hours of the day.

Wine Process:

Cold maceration for 20 hours. Soft pressing and first pressing must of 50%. Controlled temperature fermentation for 20 days.

Aging:

Sur lie in stainless steel tanks for 4 months.

Refinement in bottle:

3 months

Alcohol level:

12% Vol.

Characteristics

Color:

Bright, intense, persistent golden yellow.

Aroma:

Typically fruity with notes of peach, apple, and more complex overtones of exotic fruit and hazelnut.

Taste:

Dry, rich, opulent, pleasingly fresh-tasting and buttery, with good texture and good length and harmony. A long and velvety flavor.

Serve with:

Salmon risotto, swordfish with olives, grilled scampi, and soft cheeses.

