



CHARDONNAY VENETO

Indicazione Geografica Tipica

TYPE: Still white wine

GRAPE VARIETY: Chardonnay 100%

ORIGIN: Pramaggiore, our own vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium texture, clayey

GROWING METHOD: Sylvoz

VINIFICATION: White vinification of grapes through soft pressing. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

TASTING NOTES: Straw colour with greenish highlights. The fine, delicate scent features hints of flowers and white pulp fruit. A wine with good structure, on the palate sapid with well-balanced softness and freshness.

SERVING SUGGESTIONS: A versatile wine, delicious as an aperitif, with vegetable entrees, herb risottos and fish dishes.

ALCOHOL: 13.0% Vol.

SERVING TEMPERATURE: 8-10 °C

SHELF LIFE: 2/3 years

BOTTLES PER CARTON: 6 or 12 x 75 CL