



CHARDONNAY VENETO IGT

Grapes: 100% Chardonnay

Production Area: Veneto.

Alcohol: 12.00 % vol

Sugar: g/l 5

Total Acidity: g/l 6

IN THE VINEYARD

Soil type: alluvial, characterised by permeable clays and gravel layers.

Planting density: 4,000 plants / ha

Yield per hectare: average 150 q / ha

Training system: predominantly espalier.

IN THE CELLAR

Vinification: traditional white vinification with selected yeasts and careful temperature control during fermentation. Steel ageing.

AT THE TABLE

Colour: straw yellow with golden reflections

On the nose: intense and fruity with notes of yellow apple, tropical fruit, banana, and light hints of honey and vanilla.

On the palate: intense and enveloping, yet fresh. Long-lasting, maintaining the fruity notes of the olfactory bouquet.

Food pairings: seafood, lightly spiced vegetarian dishes, pork, white meats, fresh cheeses.

SERVING TEMPERATURE

6-8°C

RECOMMENDED GLASS

WIDE TULIP GLASS