



CHARDONNAY IGT

Indicazione Geografica Tipica

Veneto



TYPE OF WINE

Still white wine

AGRONOMICAL FACTS

Grape varieties:	Chardonnay
Cultivation area:	Veneto, Italy
Soil:	clay and limestone of volcanic origin
Training system:	Cappuccina
Density stems/ha:	medium density 3800 stems/ha.
Hectare yield:	approx. 160 q/ha.
Harvest:	manual harvesting at the end of August/first days of September

OENOLOGICAL FACTS

Vinification:	soft pressing of the whole bunches of grapes; after the draining, fermentation at controlled temperature for about 8 days at 14-16°C, followed by a period of resting on the lees before racking
Ageing:	in stainless steel vats for some months, and later 3 months in bottle

TASTING NOTES

Color:	intense straw yellow with light golden shades
Bouquet:	fruity bouquet with hints of ripe golden apple and banana
Taste:	full bodied, soft, persistent, fruity aftertaste
Pairing:	Moroccan cous cous, shellfish and crustaceans, best if raw, fish tartare, tuna in particular. Fruits salads and honey, cold cuts and sausages, light veggies dishes
Storage:	it maintains its aromatic qualities for 1-2 years; like all the wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or heat sources

Service temperature:	10° – 12° C
Alcohol content:	12,5% by vol.
Residual sugar:	5,25 gr./lt.
Total acidity:	5,5 gr./lt.