

Chardonnay

DOC VENICE

Grapevine	100% Chardonnay
Alcohol content	12,5%
Analysis	Acidità: < 5,5 g/l Zuccheri residui: < 4 g/l
Land	Medium clay mixture Vineyards Roncade and Mogliano Veneto
Breeding	Guyot Densità: > 5.000 ceppi/ha; resa: < 100 q.li/ha
Harvest	Late August, early September
Vinification	Soft pressing of the grapes and cold decantation of the must; start of fermentation at controlled temperature with inoculation of selected yeasts
Refinement	Maturation on the noble lees for several months, avoiding malolactic fermentation.

Tasting notes

Colour	Straw yellow
Perfume	Fresh, floral, ripe yellow fruit and delicate crust of bread
Taste	Savoury, persistent and pleasant
Pairings	Fish dishes in general, soups and fresh cheeses
Service	8 - 10 °C

