



CHARDONNAY VENETO IGT

Grapes:	Chardonnay 100%
Alcohol Content:	11% Vol
Bottle Size:	750 ml
Origin:	IGT – Indicazione Geografica Tipica
Production Area:	North-eastern Italy

Vinification: After rasping the manually harvested grapes, maceration takes place in two main moments; first one at controlled temperature of 6 °C for 12 hours, immediately followed by a second one lasting 22 days at monitored temperature of 15 °C

Tasting Notes

Color: Lively straw-yellow with greenish hues

Flavors/Fragrances: Bouquet evidences pleasant notes of bread crust. The taste is very harmonic and slightly fruited, enhanced by the natural fizz typical of this wine.

Pairing: light starters, delicate fish based first courses, fish and white meat main courses.

Serving Temperature: 10 – 12 °C

