

## Chardonnay Veneto IGT

GRAPES	Chardonnay
PRODUCTION ZONE	Veneto
ALTITUDE	At sea level
TYPE OF SOIL	Clay, of fluvial and alluvial origin
TRAINING SYSTEM	Sylvoz - Guyot
PLANT DENSITY	3,000 - 4,500 vines per hectare (1,215 - 1,820 per acre)
HARVEST PERIOD	First half of September
ALCOHOL LEVEL	12,50 % vol.
SERVING TEMPERATURE	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL	2/3 years
BOTTLES PER BOX:	6
FORMAT (CL):	75 (25,3 oz)

### TECHNICAL INFORMATION

Vinification is off the skins. The grapes are soft-crushed as soon as they arrive at the cellar. The must is then cooled to 10 °C and allowed to settle before alcoholic fermentation is started by inoculating selected yeasts. The temperature is maintained at about 16 -18 °C.

### TASTING NOTE

A dry white wine, with an intense straw yellow color. It displays fine, elegant aromas that are characteristic of the vine, as well as the acidity of the structure that keeps it deliciously refreshing.

### FOOD MATCHINGS

It goes well with light appetizers and white meat based preparations, ideal with baked or grilled fish.

Chardonnay

