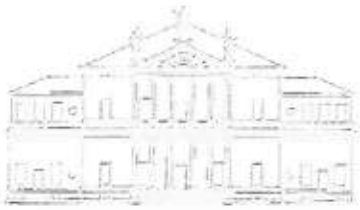

APPELLATION	**CHARDONNAY IGT VENETO**
BARCODE	634682000531
PRODUCTION REGION	The pebbly soils and clayey expanses at the top of the Treviso plain, bathed by the Piave and Livenza rivers, upon which the gentle slopes of the Veneto Pre-Alps stand as a bulwark.
VINIFICATION	After harvesting at the beginning of September, Chardonnay grapes are crushed, cooled and subjected to a rapid maceration on the skins for 10 hours at 14°C in order to extract all primary aromas. Once skins have been removed, the must is cleaned and fermented at a controlled temperature of 17° C for 14 days, using selected yeasts. After alcoholic fermentation process is complete the wine is racked. This Chardonnay is kept in steel containers on its own yeasts until the final filtering process prior to bottling.
TASTING NOTES	This marvellous, straw-yellow coloured white wine, obtained from the finest grapes of the same varietal in the Veneto, is characterised by a sophisticated lustre and a pleasantly-fresh flavour enhanced by soft notes of tropical fruit and melon, guaranteed to appeal to even the most demanding of wine experts.
FOOD AND WINE PAIRING	The ideal accompaniment for all types of fish dishes. Also excellent with young-ish cheeses and traditional Mediterranean-style first courses.
SERVING TEMPERATURE	12 C°
ALCOHOL CONTENT % VOL	12
RESIDUAL SUGAR LEVEL % VOL	0.55
TOTAL ACIDITY gr/lt	5.80
So2	140
BOTTLE TYPE	Heavy Bordeaux Clear Glass
BOTTLES per CASE	12
CASES per LAYER	16
CASES per EPAL	64

"Technical information is for guidance only and is not binding"

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