Caferro
Vignaioli dal 1956

Chardonnay

Denominazione DOC Colli Euganei

Category: White wine

Grapes: Chardonnay

Area: Regional Park of Colli Euganei Veneto

Soil profile: clayey-calcareous of volcanic origin

Harvest: end of August - beginning of September, manual harvest in small cases.

Vinification: Soft-pressing of grapes, cold decanting of the must before fermentation. Fermentation process at controlled temperature for approx. 8 days, followed by a period on the lees and finally draw-off the wine

Color: deep straw yellow with light gold nuances

Bouquet: fruity bouquet with hints of banana and ripe apple

Palate: [illegible]

Ideal food pairing: very good as aperitif and with hours-d'oeuvre, soups, fish and white meat

Storage: Like all wine it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of tempera-ture

Technical Data:
Service temperature: 8° – 10° C
Alcohol: 12,5% by vol.
Residual sugar: 4,25 gr./lt.
Total acidity: 5,6 gr./lt.

Recommended glass: Tulip

Available size: 0.75 lt

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