



Type:	Still white wine
Grape varieties:	Chardonnay
Cultivation area:	Regional Park of the Euganean Hills – Veneto, Italy
Soil:	Clay and limestone of volcanic origin
Harvest:	First half of September, harvested by hand in crates, selecting the grapes
Vinification:	Once the grapes are perfectly ripe, they are harvested by hand in the first half of September and vinified in the cellar immediately adjacent to the vineyard. Static decanting in stainless steel is followed by alcoholic fermentation. This begins in steel and is then naturally completed in wood, without the aid of technologies, wherein the sugars are completely transformed into alcohol. It is during this slow fermentation that constant stirring of the lees ensures protection against oxidation, resulting in a full and well-balanced product. After completing the fermentation, the wine is aged in wood barrels for several months, then finally transferred into steel for a resting phase which allows the complete transformation of the product
Alcoholic content:	12,5% by vol.
Color:	Deep straw yellow
Bouquet:	An intense bouquet, hints of exotic fruit such as banana and pineapple, blended with aromas of toasted vanilla
Taste:	At the first sip it is warm and smooth, the fruity taste returns with mature evolutions of flint
Pairing:	Firmly structured wine for the whole meal. Ideal with fish dishes and crustaceans. Very good also with risotto and white meat
Storage:	It maintains its aromatic characteristics fresh for 3-4 years; like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

Service temperature: 10° – 12° C  
Residual sugar: 3,22 gr./lt.

Alcohol content: 12,5% by vol.  
Total acidity: 5,4 gr./lt.

#### HORIZONTAL PACKAGE

Package of 6 bottles 0.75 lt.	total 4.5 lt.
Dimensions:	21.5 x 33 x 29 cm
Gross weight:	10.15 kg
Closure:	snap closure with adhesive warranty seal

