

Blanc Chardonnay

Denominazione IGT Veneto



Type: White wine

Grapes: Chardonnay

Area: Veneto

Soil profile: clayey-calcareous of volcanic origin near Monte Altore

Harvest: first 2 weeks of September - manual harvest in small cases

Vinification: cleaning by static decantation in stainless steel, followed by alcoholic fermentation that begins in steel and then completes in wood, where the complete transformation of sugars into alcohol takes place. It is during this slow fermentation that the continuous “batonnage” allows the protection from oxidation and in particular the achievement of a full and well balanced product.

Color: Deep straw yellow

Bouquet: An intense bouquet, hints of exotic fruit such as banana and pineapple, blended with aromas of toasted vanilla

Palate: At the first sip it is warm and smooth, the fruity taste returns with mature evolutions of flint

Ideal food pairing: Firmly structured wine for the whole meal. Ideal with fish dishes and crustaceans. Very good also with risotto and white meat

Storage: like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

Technical Data:

Service temperature: 10° – 12° C

Alcohol : 12,5% by vol.

Residual sugar: 3,22 gr./lt.

Total acidity: 5,4 gr./lt.

Recommended glass: Balloon

Available size: 0.75 lt

