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CHARDONNAY VENETO IGT

100% Chardonnay



Production area: municipalities of Ponzano Veneto and Villorba

Terrain: sciolto e con uno scheletro importante, ghiaioso

Harvest: manual in 15 kg crates

Vinification: sorting of grapes first in the vineyard and then on a vibrating table in the winery, destemming, soft roller crushing, very short cold maceration with dry ice and subsequent fermentation with low sulfur dioxide content at controlled temperature. Staying on fine lees for 6 months

Refinement: 3 months in bottle

Color: straw yellow and bright

Fragrance: Intense and "almost" aromatic with fruity hints of ripe peach, melon, then opening to chamomile flowers and small notes of sage

Flavor: soft and warm on the bottom of excellent freshness and lingering savoriness, then opening to a crisp ripe yellow fruit bite, the long, smooth finish is extremely balanced and harmonious

Alcoholic Grade: 12% vol

