



Chardonnay Trevenezie IGT

WHITE WINES



Alcohol: 12.5% vol.

Area of Production: Region: Veneto. Hills east of Lake Garda.

Grapes: From white grapes "Chardonnay" (100%). System of growing: traditional with pergola and espalier.

Soil Composition: Grounds of glacial and alluvial origin.

Vinification and Production System: Short maceration with the skins, immediate separation of the must, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Dry white wine, light and delicate.

Color: Very light straw-yellow.

Bouquet: Persistent, delicate and fine.

Taste: Dry, fresh and aromatic.

Serving Temperature: To be served cold at 8-10°C.

Preservation: To be drunk young. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Goes perfectly with hors d'oeuvres, grilled fish and light dishes.

TECHNICAL DETAILS:

Total acidity: 5,40 g/l

Sugar: 8,60 g/l

Total SO₂: 89 mg/l

Free SO₂: 29 mg/l

Net dry extract: 22,0 g/l

Volatile acidity: 0,20 g/l