



## 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.

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#### TECHNICAL DETAILS:

**Total acidity:** 5,10 g/l

**Sugar:** 8,90 g/l

**Total SO<sub>2</sub>:** 80 mg/l

**Free SO<sub>2</sub>:** 29 mg/l

**Net dry extract:** 21,8 g/l

**Volatile acidity:** 0,21 g/l