

Chardonnay

Trevenezie IGT



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: Initial soft pressing of the grapes, 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.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
8.00 g/l	5.50 g/l	0.28 g/l	96 g/l	28 g/l	24.0 g/l

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