



Chardonnay I.G.T. TreVenezie



Grape variety

100% Chardonnay

Origin

Triveneto

Winemaking

it is obtained from hand selected and healthy grapes and by immediate separation of the grape skins after first pressing. The must obtained is then cooled and cleared and left to ferment in steel vats at 18°C. When the alcoholic fermentation is completed, the wine is twice transferred and then double filtered before bottling.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C. Best drunk when young.

Colour

clear straw yellow with green hues.

Bouquet

pleasant and delicate with nice hints of apple

Flavour

this wine is dry, velvety, fruity, floral, and suggestive of apple, acacia, and honey; it is mid-bodied and harmonic, and has good acidity and alcoholic degree; it is persistent on the palate and always best drunk when young.

Alcohol content 11% vol.

Optimal serving temperature 10-12°C

Gastronomic matches

this wine is excellent as an aperitif and with hors d'oeuvres, cold meats and salami, main and second fish courses, crustaceans, mollusks, and soft non-fermented cheeses.