



Chardonnay D.O.C. Piave

Linea sottovoce



Grape variety

Chardonnay is one of the most widespread white grape varieties in the wine world. It is a vine which is very adaptable to the territory where it is raised and from which it draws what is necessary to differentiate from area to area.

Origin

the Chardonnay vine is a white grape variety from the wine-growing area of Burgundy in France.

Winemaking

when the grapes are perfectly matured, the harvest begins.

The grapes arrive in the cellar to be destemmed and crushed and placed in the bladder press where there is a pause, with the skins, for about 4-8 hours before the pressing cycle is started. The must obtained is cooled and decanted. The alcoholic fermentation starts on the clear must and at the end of this the temperature is lowered to about 8-10° C. In January 2/3 of the Chardonnay DOC Piave are placed in small carats of second and third passage wood where it begins a slow maturation in wood, for a period ranging between 6 and 12 months. When our oenologists consider a perfect balance between smell and taste has been reached, they decide on the assembly with the third part of the Chardonnay DOC Piave that was maturing in steel. The wine is then left to rest for at least 3-4 months before being bottled for a further refinement of 3 months before being offered to our customers.

Storage and ageing

Chardonnay DOC Piave Sottovoce must be stored in a cool place and preferably in the dark to ensure maximum integrity and longevity.

Colour

bright and lively with pleasant golden-yellow hues that are typically indicative of a white wine aged in wood.

Bouquet

the olfactory impact is elegant and complex, initially the ripe fruit notes prevail and then fade into pleasing nuances that recall toasted hazelnut, vanilla and light honey sensations.

Flavour

excellent initial acidity, then it is long, deep, sapid and persistent, with a notable linearity in the mouth.

Alcohol content 13.5% vol.

Optimal serving temperature 10-14°C

Gastronomic matches

it goes well with stewed fish and fresh sheep's milk cheeses or moderately seasoned cow's milk cheeses.