

OLD WORLD

ITALIAN WINE



CHARDONNAY

CHARDONNAY GRAPES

Italy is one of the world's most important winegrowing countries. The complexity of the bouquet, with its distinctive notes of green and white fruits is pleasantly followed by a cool, balanced and well-structured body.

TYPE: White wine

ORIGIN: Italy - Veneto

GRAPES: Chardonnay

TASTING NOTES: A clear, bright, straw-yellow wine. On the nose it offers hints of ripe tropical fruits, such as pineapple, banana and apple. On the palate, the effect is of an elegant balance of intensity and freshness, combined with an excellent structure.

VINIFICATION: After the grapes have been carefully selected, both on the vine and in the winery, they are pressed and macerated to extract the fullness of the fruity aromas. Classic fermentation, followed by refinement in stainless steel tanks before bottling.

ALCOHOL CONTENT: 12%

VINEYARD

SOIL TYPE: Sandy – clay

EXPOSURE AND ALTITUDE: South-west , 350 m

TRAINING METHOD: Cuyot

PLANT DENSITY: 4000 piante/ettaro

SERVING SUGGESTIONS: A versatile Chardonnay that pairs well with different foods. Perfect with fish, shellfish, or white meat.. Soft, fresh cheeses will encourage further tasting. Excellent with Taleggio PDO or Asiago PDO cheeses. Serving temperature 10-12 °C.

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MY TASTE NOTES: "The intense characteristic flavour of this grape is extremely soft on the palate where it is heightened by touches of salty sapidity and acidity. Its decent oenological purity means varietal notes are clearly perceived".