



CHARDONNAY

VENETO

Indicazione Geografica Tipica

Location: our vineyards in Ponte di Piave

Maturation: in early September

Vineyard system: Sylvoz

Planting density: 4000 grapes/ha

Soil: clay

Vinification: after collection, we put the grapes into steel or cement tubs at a 10-12°C controlled temperature, for about 12-36 hours, so that the most quantity of typical aroma components can be extracted from the grapeskins. After the separation of the must from the peels, begins fermentation with selected yeasts, at 18/20°C, for about 10/15 days long. Then wine is allowed to sharpen.

Alcohol content: 11,5%

Description: dry, softly fruited flavor, elegant taste, well balanced.

Pairings: for all meal, especially suitable for flat of fish and first dishes.
Serving temperature: 10°C.

Storage: in a cool place, at 12-16°C, protected from light. As soon as possible, transfer the damigiana's content into bottles. Transfer immediately the wine into glass bottle, if you have transported it into plastic containers. Clean well the trays, before and after use them.