



<b>APPELLATION</b>	<b>CHARDONNAY IGT VENETO</b>
<b>EAN BARCODE</b>	634682000456
<b>PRODUCTION REGION</b>	The pebbly soils and clayey expanses at the top of the Treviso plain, bathed by the Piave and Livenza rivers, upon which the gentle slopes of the Veneto Pre-Alps stand as a bulwark.
<b>VINIFICATION</b>	After harvesting at the beginning of September, the Chardonnay grapes are crushed, cooled and subjected to a rapid maceration on the skins for 10 hours at 14°C in order to extract the primary aromas. Once the skins have been removed, the must is cleaned and fermented at a controlled temperature of 17°C for 14 days, using selected yeasts. After the alcoholic fermentation process the wine is racked. The Chardonnay matures in steel containers on its own yeasts until the final filtering process prior to bottling.
<b>TASTING NOTES</b>	This marvellous, straw-yellow coloured white wine, obtained from the finest grapes of the same name in the Veneto, is characterised by a classy brightness and a pleasantly-fresh flavour enhanced by soft notes of tropical fruit and melon, guaranteed to appeal to even the most demanding of wine experts.
<b>FOOD AND WINE PAIRING</b>	The ideal accompaniment for all types of fish dishes. Also excellent with young-ish cheeses and traditional Mediterranean-style first courses.
<b>SERVING TEMPERATURE</b>	12 C°
<b>ALCOHOL CONTENT % VOL</b>	11,5
<b>RESIDUAL SUGAR LEVEL % VOL</b>	0,6
<b>TOTAL ACIDITY gr/lt</b>	5,4
<b>So2</b>	120
<b>BOTTLE TYPE</b>	Bordeaux Gold Leaf
<b>BOTTLES per CASE</b>	12
<b>CASES per LAYER</b>	16
<b>CASES per EPAL</b>	64/80