



Chardonnay — Colli Trevigiani I.G.T.

Name Chardonnay

Classification Colli Trevigiani I.G.T.

Grape variety 100% Chardonnay

TASTING NOTES —

Colour soft pale yellow with greenish glints

Bouquet fruity with a fragrance of Golden Delicious apples

Palate fresh, soft, aromatic flavor with a hint of apple and acacia honey

Serving suggestions aperitifs, hors-d'oeuvres, pasta dishes and a variety of soups and fish

Serving temperature 8-10°C

Alcohol content 11,5% vol

Total acidity 5,5 gr/l

Sugar content dry

CHARACTERISTICS OF THE PRODUCTION AREA —

Location left side of the Piave River

Height above sea level 50 m a.s.l.

Exposure South West

Soil type medium density

Vine density 3300 plants / hectare

VINIFICATION TECHNIQUE —

Harvesting method hand picked

Yield per hectare 10.000 kg

Harvest period 20th September - 10th October

Crushing process de-stemming and soft pressing

Fermentation in temperature-controlled tanks

Fermentation length 8 days

Aging process 6 months in 100 hl tanks and 150 hl

temperature-controlled tanks

Bottling spring

The bottles remain in the winery for 1 month after bottling

