

Chardonnay Veneto IGT



Region. Veneto.



Grapes. 100% Chardonnay, from hillside vineyards of Veneto region.



Vinification. Selected fresh grapes harvested in September. Soft pressing and fermentation in white at controlled temperature (15-16 °C).



Tasting Notes. Intense straw yellow color. Delicate, fresh bouquet with notes of ripe exotic fruit. Dry, elegant, balanced, soft taste.



Analysis. Alcohol 12,5% Vol; Total acidity 5,7 g/l; Residual sugar 5,5 g/l.



Food Pairings. Perfect as an aperitif, with appetizers, hors d'oeuvres, light meals, rice and fish dishes. Serve chilled at 8 - 10 °C. Drink while still young.



Bottle. "Bourgogne" 750 ml (in box of 6 bt); 1L (in box of 6 bt); 1,5L (in box of 6 bt).

