

CHARDONNAY TREVENEZIE INDICAZIONE GEOGRAFICA TIPICA

WINE MAKING

The grapes are harvested, pressed and macerated on the skins for 6 hours. Selected yeasts are added to set off fermentation at a controlled temperature of 16°C for about 10 days. The wine is then stocked in steel tanks before bottling and then, aged in bottle.

WINEMAKER'S NOTE

A golden yellow wine, delicately fruity on the nose, with scents of apples and pears. It is mellow and rounded on the palate.

FOOD PAIRINGS

To drink with light pasta dishes, fresh cheeses, grilled or baked fish. To be served at 10°-12° C.

Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



Geographic Area

Veneto, Friuli, Trentino

Alcohol

12%

Grape/Blend

Chardonnay

PH

3.16

Total acidity

5.6 g/l

Harvesting Period

Mid September

Residual sugar

7.50 g/l