



CHARDONNAY – MÜLLER THURGAU

TREVENEZIE

Indicazione Geografica Tipica

WINEMAKING

The two varietals are vinified separately. After light maceration on the skins for 8-10 hours and partial cleansing, the must is fermented at a temperature of 16-17°C. The sparkling complexity is attained during second fermentation set off by adding selected yeasts at 16-17°C to enhance the bouquet. After filtration, the wine is bottled.

WINEMAKER'S NOTES

Straw-yellow color with delicate floral notes, hints of apple and the slightly aromatic typical of Müller Thurgau.

FOOD PAIRING

This wine can stand alone as a delightful aperitif or be paired with classics such as shellfish and slightly smoked fish. Serve cold at 7-8° C.

A range of light, fresh, semi-sparkling wines, vinified to highlight their fruitiness and fragrance. They are perfect for aperitifs, brunch or informal family celebrations.



Geographical area

Verona and Treviso

Grapes/Blend

Chardonnay 70%
Müller Thurgau 30%

Harvest

September

Alcohol

11 %

PH

3.10

Total acidity

6.00 g/l

Residual sugar

10.50 g/l