

# Chardonnay Veneto IGT

The grapes are vinified as a white wine, thanks to a soft pressing carried out immediately after their arrival at the winery. The must is cooled to 10 °C (50 °F) so that it becomes naturally clear; the alcoholic fermentation is then triggered off with the addition of selected yeasts and is maintained at a temperature of 16 - 18 °C (61 - 64 °F).

## TASTE PROFILE

A dry white wine, with a deep straw-yellow color. It has the fine, elegant aromas that are characteristic of the variety, as well as a backbone of acidity that keeps it attractively fresh.

## SERVING SUGGESTIONS

Vegetable hors d'oeuvres and white meat dishes. Ideal with baked or grilled fish.

GRAPES	Chardonnay
PRODUCTION ZONE	The Veneto
ALTITUDE	Land on the plain
TYPE OF SOIL	Of riverine alluvial origin, clayey
VINE TRAINING SYSTEM	Sylvoz, Guyot
PLANT DENSITY	3.000 - 4.500 vines per hectare (1.210 - 1.820 per acre)
PERIOD OF HARVEST	First half of September
ALCOHOL LEVEL	12,50% vol.
SERVING TEMPERATURE	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL	2/3 years
BOTTLES PER CARTON	6
BOTTLE SIZES (cl)	75

