



Chardonnay

This French grape variety, originally grown in the Champagne and Burgundy regions, is characterised by a high degree of international variability. This grape produces a still wine characterised by a considerable amount of floral and fruity aromas. The fine and elegant taste of Chardonnay is the result of the rich presence of minerals in the soil, a typical characteristic of the Piave area.

Grape variety: Chardonnay

Designation of origin: Marca Trevigiana

Indicazione Geografica Tipica

Colour: Golden yellow

Aromas: Reminiscent of golden apple, bread crust with hints of unripe fruit and linden flowers

Taste: Crisp with nuances of honey and liquorice

Vinification: Soft pressing of the skins is followed by temperature-controlled vinification in steel, with fermentation on selected yeasts. Ageing in tanks for two months before bottling

Vintage

.....

Alcohol by volume: 12%

Composition: Cases of 6 x 0.75 l bottles

Production: 5000 bottles

Serving temperature: 8 - 10° C

.....

