



V13051075

Chardonnay IGT - cl 75

The wines with the geographical indication "TREVENEZIE" owe their name to "Tre Venezie" or "Le Venezie", a territory that includes Veneto and Friuli Venezia-Giulia regions, and the province of Trento. This area has an ancient winemaking tradition. Chardonnay, a variety included in this IGT, is one of the most widespread white-berry international vines. It features a great variety of aromatic components, which find different expressions according to soils and climates.

Production Area: Veneto, Italy

Vine: Chardonnay

Plants per Hectare: 3500

Training System: Spurred cordon

Harvest Period: End of August - beginning of September

Yield per Hectare: 90-100 q/Ha

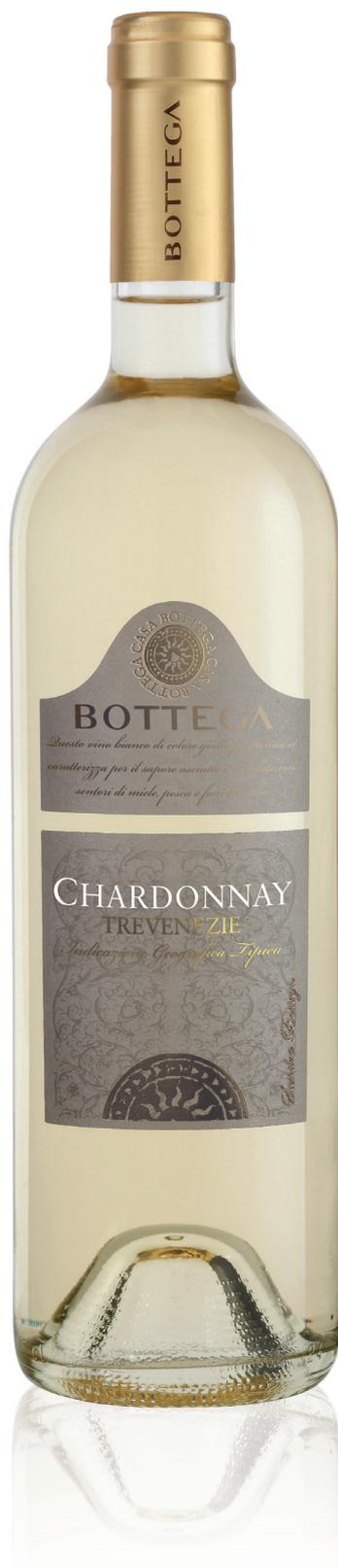
Characteristics:

Production Area

The territory of the provinces of Venice and Treviso is an integral part of river Piave basin and is particularly suited for winegrowing. Its medium clay soil, rich in minerals and moderately fertile, leads to soft, mineral wines, with a pleasant aromatic profile and a structure in perfect balance with acidity. The temperate climate, the balanced rainfall and proximity with hills and Prealps on the North and the sea on the South shape the way for humid air, creating an ideal microclimate.

Production Process

Grapes are harvested between the end of August and the beginning of September. The vinification in white (must and skins are immediately separated) includes a soft pressing. After that, fermentation continues in steel vat tanks for 60 days, on the lees of selected yeasts, at a controlled temperature of approx. 10 °C. The wine is then stabilized, filtered and refined in the bottle before being released on the market.





Organoleptic Characteristics:

Color and Appearance: Brilliant, light straw yellow.

Bouquet: Fragrant, elegant, characterized by delicate fruity notes of apple and peach, and floral hints of white flowers.

Taste: Fresh, smooth and balanced, with a good structure and a pleasant roundness.

Chemical Characteristics:

ABV: 12%

Sugar, g/l: < 4

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 8-10 °C

Serving Suggestions: Perfect as an aperitif, it goes particularly well with fish starters and soups, pasta and risotto, vegetable soups, egg and asparagus dishes, and with all simple seafood preparations.

Enjoy it within: 18 months.



Recommended Glass: Tulip.