



CHARDONNAY

Veneto Bianco IGT



APPELLATION	Veneto Bianco Typical Geographical Indication
VARIETY	Chardonnay
PRODUCTION AREA	Roncà, Veneto, Alpone Valley
YIELD PER HECTARE	10.000 liters
FARMING SYSTEM	Guyot with 7000 grapevines per hectare.
HARVEST	Handpicked in cases
WINEMAKING PROCESS	Fermentation in stainless steel for approx. 3 hours of maceration in carbonic atmosphere and fermentation in stainless steel at controlled temperature of 14-16 °C.
AGING	In oak barrels for 6 months.
ORGANOLEPTIC CHARACTERISTICS	Straw yellow color. Delicate aroma of tropical fruit with well balanced acidity and rich mineral quality.
WINE PAIRINGS	Goes well with light dishes and fish.
PRODUCTION	20.000 bottles (750ml)
ALCOHOLIC PERCENTAGE	12,5%
SERVING TEMPERATURE	10-12°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13