

# CHARDONNAY

## TECHNICAL SHEET

<b>Variety:</b>	<b>100% Chardonnay</b>
<b>Appellation:</b>	<b>Indicazione Geografica Tipica – Veneto</b>
<b>Harvest:</b>	<b>Hand picked and sorted during early to mid September</b>
<b>Vineyard:</b>	<b>Grapes come from vineyards located in Salto di Piave (TV). The closeness to the River Piave ensures that the vines receive sufficient irrigation all year round.</b>
<b>Winemaking:</b>	<b>Produced and fermented in state of the art computer controlled stainless steel tanks thus guaranteeing consistency of quality. Microfiltered before bottling.</b>

### **About Chardonnay:**

Chardonnay is a green-skinned grape variety, used to make white wine. It is vinified in many different styles, from the elegant, "flinty" wines of Chablis (wine) to rich, buttery Meursaults and New World wines bursting with tropical fruit flavours.

### **Wine Composition:**

<b>Alcohol:</b>	<b>11% by vol</b>
<b>Total Acidity:</b>	<b>5.8</b>
<b>PH:</b>	<b>3.54</b>
<b>Residual Sugar:</b>	<b>5,00 gr per liter</b>

### **Tasting Notes:**

This Chardonnay has a fine, elegant and noble fragrance of golden apples and has an inviting flavour similar to acacia honey and apple.

### **Serving Suggestions:**

Best served with white meats and fish dishes. Best left to breath for 30 minutes before serving.  
Serving temperature 50 - 54° F.

### **Contact Information:**

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