Vino frizzante Chardonnay IGT Trevenezie



TYPE OF WINE

Semi sparkling white wine DRY

MAIN GRAPES

Chardonnay and other permitted grape varieties suitable for the sparkling-making

PRODUCTION AREA

Grapes coming from the IGT area, located between the Regions Veneto, Trentino and Friuli-Venezia Giulia (North-East Italy)

SOILS

In the hilly region as well as in the plains, we find alluvial and sedimentary soils, the composition can vary from fresh and gravelly to clayey and rich in minerals.

HARVEST

Depending on the seasonal climate variation, between end of August and beginning of September.

VINIFICATION

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Pale straw yellow with greenish hints, lightness and liveliness perlage.

BOUQUET

Fresh, fragrant, with delicate floral and fruity perfumes.

TASTE

Dry and full, harmonic and well balanced, pleasantly fresh with a pleasant fruity after taste.

FOOD PAIRING

Appreciated as an aperitif and at the same time ideal to accompany the whole meal. Suggested to match with appetizers, shellfish, mussels, raw or fried fish or white meats and medium seasoned cheeses.

SERVING SUGGESTION

8-10°C

[Renana (75 cl)], [10,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
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