Chardonnay IGT Trevenezie



TYPE OF WINE

Still white wine

MAIN GRAPES

Chardonnay

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 at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

COLOUR

Straw yellow with greenish hints

BOUQUET

Pleasantly fresh, with floral and fruity notes of apple and pear, vanilla and butter.

TASTE

Well balanced, dry and sapid, leaves a pleasant sensation of cleanliness and freshness.

FOOD PAIRING

Wine to drink throughout the meal, excellent with light appetizers and first courses, white meat, salami, soft ripe cheese.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

11,5% vol

[Bordolese standard (75 cl)], [11,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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