



## CHARDONNAY VENETO IGT

<b>Grapes:</b>	Chardonnay 100%
<b>Alcohol Content:</b>	11% Vol
<b>Bottle Size:</b>	750 ml
<b>Origin:</b>	IGT – Indicazione Geografica Tipica
<b>Production Area:</b>	North-eastern Italy

**Vinification:** After rasping the manually harvested grapes, maceration takes place in two main moments; first one at controlled temperature of 6 °C for 12 hours, immediately followed by a second one lasting 22 days at monitored temperature of 15 °C

### *Tasting Notes*

**Color:** Lively straw-yellow with greenish hues

**Flavors/Fragrances:** Bouquet evidences pleasant notes of bread crust. The taste is very harmonic and slightly fruited, enhanced by the natural fizz typical of this wine.

**Pairing:** light starters, delicate fish based first courses, fish and white meat main courses.

**Serving Temperature:** 10 – 12 °C

