



CASABACCICHETTO

CHARDONNAY

Fruity and intense, it reflects our winemaking tradition.

We wanted to capture and enhance the special features of our terroir in the most widely planted white grape variety in the world.

Tre Venezia I.G.T. Chardonnay	Chardonnay	13,0% Vol
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Ponte di Piave, via Mazzariol



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. Pre-blossoming and pre-veraison leaf thinning treatments are carried out. We perform minimal hedging.



Maceration on the skins at 10 °C for at least 5 hours. Gentle hand stirring at 10 °C for 3 days. Fermentation in stainless steel at 17 °C. Regular batonnage in stainless steel until December.



This wine has a straw yellow colour, an unmistakable aroma of tropical fruit, pleasantly dominated by pineapple. In the mouth it is elegant and gracefully contoured with an aromatic finish that echoes the nose



Versatile wine. It goes perfectly with dishes based on fish, shellfish and shellfish, but also poultry and light and delicate vegetable-based first courses.



Suggested serving temperature
12 °C