



CA' DI RAJO

RAGGIO D'INGEGNO

Be Lux - Chardonnay Spumante Brut



Appellation	Vino Bianco Spumante Chardonnay (Brut)
Color	Straw yellow with fine and persistent perlage.
Bouquet	Elegant, intense, fresh with notes of linden, mature yellow fruit, citrus, bread crust and green pepper.
Taste	Good structure and balance; savoury with notes of white flowers and spices. delicate but persistent aftertaste.

AGRONOMICAL DATA

Grapes	Chardonnay
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy, sometime gravelly
Vines orientation	South-North
Training system	Bellussi
Stumps per hectare	3300
Yield quintal/hectare	180
Harvest	Hand harvest in beginning of September

OENOLOGICAL DATA

Pressing	Soft with a slight maceration
Process to obtain sparkling wine	Long charmat
Malolactic fermentation	No
Aging	No
Mellowing length	60 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Dry extract (g/l)	22
Total acidity (g/l)	6,2
pH	3,25
Residual sugars (g/l)	12
Alcohol	11% vol.

OTHER DATA

Food pairings	Perfect as aperitif, great with fish or meat carpaccio, smoked salmon and seafood mixture.
Serving temperature	6-8° C
Storage	Store in dry rooms, away from light or warm sources.

Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.

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