



CA' DI RAJO

RAGGIO D'INGEGNO

Chardonnay Venezia Doc



Appellation	Chardonnay Venezia Doc
Color	Straw yellow with tinge of autumn colours.
Bouquet	Refined, complex, wide, intense and elegant, with clear notes of mediterranean bush flowers, tropical fruit, citrus, walnut husk, almond and spices.
Taste	Structured, voluminous, dense with an excellent acid balance. Long persistent sweet aftertaste, with tropical, floral and spicy notes.

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	Double Sylvoz overturned
Stumps per hectare	3300
Yield quintal/hectare	130
Harvest	Hand harvest in beginning of September

OENOLOGICAL DATA

Pressing	Soft
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)	21
Total acidity (g/l)	5,9
pH	3,25
Residual sugars (g/l)	3
Alcohol	12,50% vol.

OTHER DATA

Food pairings	Ideal with fish, vegetables, risotto and cheese.
Serving temperature	10° 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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