

CHARDONNAY

DOC VENEZIA

*Great with white meat or fish, but it pairs perfectly with vegetable based dishes, especially with an exotic touch.
Recommended pairing: mixed fried fish.*

Straw yellow with tinge of autumn colours.

Refined bouquet. Complex, wide, intense and elegant, with clear notes of mediterranean bush flowers, tropical fruit, citrus, walnut husk, almond and spices.

Structured taste, voluminous, dense with an excellent acid balance. Long persistent sweet aftertaste, with tropical, floral and spicy notes.

Serving temperature 12° C (53° F).



PART OF THE WINE
AGED FOR AT LEAST
4 MONTHS
IN TONNEAUX

AGRONOMICAL DATA

Grapes	Chardonnay
Production area	The provinve of Treviso and Venice
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey, sandy and rich in organic substance
Harvest	Early September

ANALYTICAL DATA

Totale acidity (g/l)	5.80 ÷ 6.00
pH	3.35 ÷ 3.55
Residual sugar (g/l)	5 ÷ 7
Alcohol	13% vol.

FORMAT / PACKAGING / GIFT BOX

750 ml 6 bottles Lithographed box 1-2-3 bottles



SCAN QR CODE
Ingredients list
Nutrition declaration
Environmental label

