



## CHARDONNAY

### Marca Trevigiana

Indicazione Geografica Tipica

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<b>Production area:</b>	Giavera del Montello in region of Veneto - Italy
<b>Varietals:</b>	Chardonnay
<b>Training system:</b>	Sylvoz
<b>Plants density:</b>	3,20 x 2,50 - 2500 stocks/Ha
<b>Soil:</b>	Medium clay leaning to the argillaceous variety
<b>Production:</b>	9000 Kg/Ha
<b>Harvest time:</b>	First ten days of September
<b>Vinification:</b>	Soft pressing of grapes and natural fermentation of the must under a controlled temperature of 18-20°C. Kept in steel tanks before bottling
<b>Colour:</b>	Straw yellow
<b>Bouquet:</b>	Fine, delicate with fresh hints of white fruits such as apple and pineapple
<b>Taste:</b>	Appealing with a proper acidity that enhances its pleasantness
<b>Serving suggestions:</b>	Excellent with hors-d'oeuvres, delicate pasta or rice dishes, seafood and white meat
<b>Best served at:</b>	8° - 10°C
<b>Alcohol:</b>	12,5 % vol.
<b>Sugar:</b>	6 g./lt.
<b>Total acidity:</b>	5,6 g./lt.

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