



CHARDONNAY D.O.C.

On Veneto region Chardonnay acquires particular elegance and mellowness, bringing out these singular qualities of the grape.

Grape varieties: 100% Chardonnay

Production Area: Venice

Vinification and ageing: The grapes follows a soft, delicate pressing, followed by 24 hours' maceration on the skins in order to extract the aromatic substances. Fermentation is carried out at controlled temperatures, followed by maturation on the wine's own natural lees.

Description: Light-straw yellow colour, with greenish reflections. It has an elegant, delicate and noble bouquet. Dry to taste but inviting and highly refined.

Food pairing: Perfect as aperitif, with hors d'oeuvres especially if fish bases. Excellent with delicately vegetable-based pasta or rice dishes.

Serving temperature: Serve at 10°-12°C

Alcohol level: 12,5 % vol.

Bottle size: 750 ml