



Chardonnay IGT Marca Trevigiana



Product description

Wine obtained from the fermentation of Chardonnay grapes.



0,750 lt

Vineyard location: Sinistra Piave.
Altitude: 40 MASL
Soil composition: pebbly.
Grape variety: Chardonnay.
Growing system: Sylvoz.
Harvest time: beginning of September.

Technology "Le Contesse":

- manual harvest.
- cold maceration for a few hours.
- soft pressing and cleaning of the must by cold static decantation.
- alcoholic fermentation with selected yeasts.
- Filtering wine at the end of fermentation and aging in steel tanks.
- bottling and then wine left to age in the bottle for a few months in conditioned warehouse.

Alcohol: 12 % vol.

Color: straw yellow.

Aroma: fruity with a touch of golden apple, unripe fruit and linden blossoms.

Bouquet: savory, lively and persistent.

Serving: serving chilled at 8-10°C.

Serving suggestions: lively wine, excellent when matched to light and delicious dishes, grilled or baked fish dishes, vegetables and cheeses.