



## 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.