



Chardonnay Frizzante Marca Trevigiana



Product description

Semi-sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

Vineyard location: province of Treviso.

Altitude: 40 MASL

Soil composition: medium consistency.

Grape variety: Chardonnay.

Growing system: Sylvoz.

Harvest time: first 10 days of September.

Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 10,50 % vol.

Residual Sugar: 10 g/l.

Perlage: fine and longlasting.

Color: soft straw yellow.

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

Bouquet: fresh and savory; with a good persistent on the palate.

Serving: serving chilled at 8-10°C.

Serving suggestions: excellent when matched with light and delicious dishes, delicate meat dishes and cheese.