



CHARDONNAY

DOC VENEZIA 2021

*Particularly suitable for fish dishes,
excellent with vegetable risotto, white meats and cheeses.*



**10/15% OF THE WINE
REFINED IN TONNEAUX
FOR 4 MONTHS**

| | |
|----------------------------|---|
| Color | Straw yellow, intense tending towards autumn colors. |
| Bouquet | Refined, complex, ample, intense and elegant, with evident hints of flowers of the Mediterranean scrub, yellow, tropical, exotic fruit, citrus, walnut, sweet almond integrated with spicy notes. |
| Taste | Structured, voluminous, dense, with excellent acid balance, sweet, long persistent aftertaste, with floral, tropical and spicy hints. |
| Serving Temperature | 12° C |

OENOLOGICAL DATA

| | |
|---------------------|---------------------------------|
| Grapes | Chardonnay |
| Area | San Polo di Piave (TV) |
| Altitude | 30 mt above sea level |
| Type Of Soil | Clayey, sandy sometime gravelly |
| Harvest | Beginning of September |

ANALYTICAL DATA

| | |
|-----------------------------------|----------|
| % of grape's yield in wine | 70% |
| Total Acidity (G/L) | 6 |
| pH | 3,5 |
| Residual Sugar (G/L) | 6 |
| Alcol | 13% vol. |

AVAILABLE FORMAT:

750 ml 6 bottle Lithographed case 1-2-3 bottles

