



ITALY

VENETO E
FRIULI VENEZIA GIULIA

CHARDONNAY

Denomination:	Chardonnay Trevenezie IGT
Type:	White wine
Grapes:	Chardonnay grapes
Area:	Veneto - Friulia Venezia Giulia

THE VINEYARD

Soil type:	Gravelly soil
Altimetry and exposure:	50 - 250 m a.s.l.
Vineyards age:	20 - 25 years
Plantation system:	Double inverted
Harvest:	Hand and machine picking

THE CELLAR

Vinification:	White wine fermented at low temperatures
Alcohol by Vol:	12 % vol.
Sugar:	2-3 g/l

THE TASTING

Colour:	Bright straw yellow
Olfaction:	Intense and enveloping aromas of tropical fruit, with clear notes of melon and pineapple.
Texture:	Balanced, dry, and savory

THE SERVICE

Service temperature:	10 - 14 °C
Food pairing:	Ideal as an aperitif. It also pairs well with vegetable risottos, fish dishes, and white meats.
Best consumed within:	12-18 months

