



# Chardonnay I.G.T. delle Venezie

## Italy-Wines

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**Grape variety** 100% Chardonnay

**Origin** Triveneto

**Winemaking**

obtained from hand selected and healthy grapes and by immediate separation of the grape skins after first pressing. The must obtained is then cooled and cleared and left to ferment in steel vats at 18°C. When the alcoholic fermentation is completed, the wine is twice transferred and then double filtered before bottling.

**Storage and ageing**

in a humidity-controlled cellar at a temperature of 10-12°C. Best drunk when young.

**Colour**

clear straw yellow with green hues.

**Bouquet**

pleasant and delicate with nice hints of apple

**Flavour**

this wine is dry, velvety, fruity, floral and suggestive of apple, acacia, and honey; it is mid-bodied and harmonic, and has good acidity and alcoholic degree; it is persistent on the palate and always best drunk when young.

**Alcohol content**

11% vol.

**Optimal serving temperature**

10/12°C

**Gastronomic matches**

this wine is excellent as an aperitif and with hors d'oeuvres, main and second fish and vegetarian courses, paneer, biryani and soft non-fermented cheeses.

**Packaging**

in 75 cl Bordolese bottles in 6 bottle boxes.

order code: IW002201