

Chardonnay Doc Venezia



IN VINEYARD

Since 1993 we have been applying strict production practices to our vineyards that guarantee proper cultivation as well as plant health, as defined by regulation for Organic Farming.

Chardonnay is an international grape, well known and appreciated in our area in remote times.

ORGANOLEPTIC CHARACTERISTICS

If we were asked to sum up this product in one word, we surely choose the adjective “elegant”. In fact its characteristic pale yellow colour, refined by precious soft greenish hues, shows off the innate and exemplary elegance of this wine.

Its bouquet is fine, delicate, reminiscent of white fruits and bread crusts.

Well structured in taste, it reveals a soft, harmonious, markedly lingering flavour.

SERVING SUGGESTIONS

Excellent as aperitive, perfect with fine herbs. Great also with vegetable starters and with fish risotto.

AWARDS



Challenge
Millésime **BIO**

Silver Medal edition 2013



TECHNICAL DATA

GRAPE	100% Chardonnay
VINEYARDS LOCATION	Loncon di Annone Veneto
SOIL TYPE	clay and limestone
GROWING METHOD	Sylvoz

FURTHER INFORMATION



NAME	Chardonnay Doc Venezia
ALCOHOL CONTENT	12.50 % vol
RESIDUAL SUGAR	3.00 g/l
SERVING SUGGESTION	10 – 12°C
AVAILABLE SIZE	Bottle of 750 ml