

## CHARDONNAY

**Grape variety:** Chardonnay

**Type:** Chardonnay IGT Veneto

**Training system:** Spurred cordon

**Number of vines per hectare:** 5000

**Yield per strain:** 1-1.2 kg

**Harvest:** In September

**Vinification:** after careful selection, the grapes are immediately softly pressed and the must is left to settle through cold static decantation. The must ferments in steel at a controlled temperature of around 16°C. At the end of fermentation the wine is refined in steel tanks by carrying out bâtonnage repeated periodically until the moment of bottling.

**Alcohol content:** 13% vol

**Color and appearance:** pale straw yellow with green flashes, very bright and consistent.

**Aroma:** intense, medium complex and fine. The fruity notes of pineapple, unripe green apple and citrus peel are highlighted, also complemented by the floral notes of hawthorn and verbena.

**Taste:** balanced and intense, with good body and persistence always supported by suffused minerality and delicate citrus notes.

**Pairing:** extremely flexible, it can go well with seafood appetizers such as carpaccio of sea bass with extra virgin olive oil and Sichuan pepper, but also with gnocchi with butter and sage, with a vegetable risotto creamed with casatella, with sole meunière.

**Service:** 8-10° C in medium-sized closed tulip glasses

**Taste while listening:** Coldplay - My universe

