

# CHARDONNAY IGT VENETO



**Grape Variety** 100% Organic Chardonnay

**Certification** Organic Valoritalia | Vegan Society

**Origin** Vineyards of the Treviso countryside.

**Winemaking** Made from selected and healthy grapes, after the immediate separation of the skins, the must is filtered. After the alcoholic fermentation, the wine is decanted into steel tanks where it completes the malolactic fermentation, subsequently, the wine is filtered and decanted into the tank before being bottled and sold to the clients.

**Storage and ageing** In a humidity controlled cellar at a temperature of 10-12°C. Best drunk young.

**Color** Clear straw yellow with lime green highlights.

**Bouquet** Pleasant and delicate with apple and ripe fruits overtones.

**Flavor** Dry and velvety, fruity and reminiscent of apples, floral with acacia and honey overtones, medium-bodied, harmonic, good acidity and alcohol, long-lasting flavor, to be drunk young.

**Alcohol Content** 12.5% vol.

**Optimal serving temperature** 10-12°C

**Gastronomic Matches** Ideal with light dishes, couscous with vegetables, tofu with soy sauce, suitable for vegetarian and vegan cuisine.

**Packaging** Bordolese reale bottle, 75 cl., 6 bottles per box.