



**Packing details:**

*Bottle content:* 75cl  
*Bottles per case:* 12  
*Case type:* cardboard, printed, w/dividers  
*Cases on a Euro pallet:* 65 (standard)  
*Gross weight kg:* 890 (standard)

**Grape variety:**

Chardonnay

**Terroir and climate:**

The grapes for our Chardonnay are harvested from young vineyards planted at the foot of the Colli Asolani hill chain (within the province of Treviso, Veneto). They enjoy good sun exposure and a mild, temperate climate thanks to the protection given by the hills against cold winds blowing from north-east. The soil composition is medium-textured, moderately calcareous.

**Yield:**

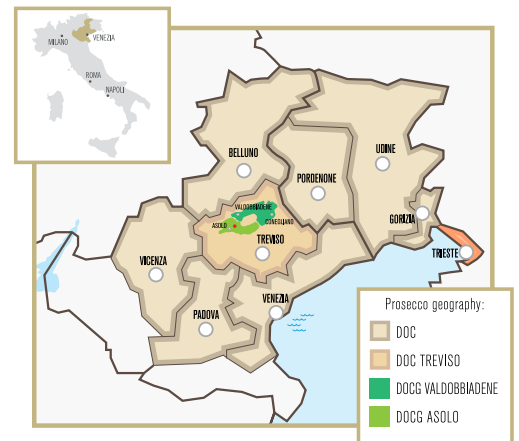
25 tons/ha.

**Harvest date:**

Early September.

**Technical data:**

*Alcohol content:* **11,5%**  
*Residual sugar:* **2 g/L.**  
*Total acidity:* **5,3‰**  
*Dry extract:* **14‰**  
*Pressure:* -



**Winemaking:**

The destemmed grapes are loaded into our press for soft pressing. Juice and pulp are separated from the skins right at the start. The juice is fermented in neutral, closed stainless steel tanks at steady, cool temperatures to increase retention of the natural aromas of the grapes. After about 15 days the wine has achieved a sufficient alcohol content and the fermentation step is complete. The resulting wine undergoes tartaric stabilisation and fining in temperature-controlled stainless steel tanks. After sterile filtration the white wine is bottled and allowed some rest in the cellar before being released for sale.

**Tasting notes:**

Bright straw-yellow with green hints. Aromas of unripe white peach complemented by a hint of chamomile. On the palate it is dry and linear, with notable sapidity and pronounced refreshing acidity.

**Food pairing:**

Thanks to its vibrant freshness, this easy-drinking Chardonnay serves as a delightful alternative to sparkling wines as an aperitif. It pairs beautifully with vegetable and seafood crudités, as well as Italian antipasto platters.

**Serving temperature:**

10 - 12 °C