



CHARDONNAY

Veneto Typical geographical indication

Grape Varieties

100% Chardonnay

Organoleptic characteristics

Located in Verona, the soil is composed of calcareous with clay.

Harvest: The first days of September.

Vinification: The grapes are harvested at their optimum ripening stage, when fermentation and maturation is temperature controlled.

Production: 7000 Kg / Ha.

Fermentation: In stainless steel tank for 5 months.

Color: straw yellow, intense aroma of apple and cherries. Alcohol: 12% Vol.

Flavor notes

Bouquet Intense notes of apple and cherry.

Color straw yellow.

Consumption suggestions

Serve at a temperature of 10-12°C

TAvaliable bottle sizes 750 ml

Allergens: Contains sulfites



500 ml



50% Carmenère
50% Oseleta



Serve at
16°C
(61°F)