



CHARDONNAY

IGT VIGNETI DELLE DOLOMITI

Wine with a distinct personality, rich in intense perfumes, it reflects the typical variety and the characteristics of Trentino land.

VINIFICATION

The grapes are hand picked into shallow boxes, and the whole clusters are immediately gently pressed. After fermentation at a controlled temperature of 18°- 20° C with cultured yeasts, the wine is then drawn off the gross lees and stored in steel tanks, to be bottled the following spring..

CUVÉE

100% Chardonnay

CHARACTERISTICS

colour: deep straw yellow

bouquet: fruity and floreal

alcool: 12,50 % Vol.

total acidity: 6,00 g/l

dry extract: 24 g/l

FLAVOUR

Characteristic and varietal, fresh and mineral with a good persistence.

SUGGESTIONS FOR SERVING

Excellent as an aperitif. Perfect with seafood and white meat dishes.

BEST SERVING TEMPERATURE

10°-12°c.

FORMATO

0,75 l.

