

CHARDONNAY

# L'INCANTO

IGT VIGNETI DELLE DOLOMITI



Painstakingly-selected fruit and a very particular vinification process have resulted in a wine remarkable for its personality and fragrances, qualities gently enriched by cask ageing.

#### VINIFICATION

Immediately after the grapes are hand picked into shallow boxes, the whole clusters are delicately pressed and fermentation begins in wooden barrels with cultured yeasts. Ageing in wood on the lees lasts about one year with repeated bâtonnage. Ageing continues in the bottle for about 12 months.

#### CUVÉE

100% Chardonnay

#### TECHNICAL DETAILS

colour: deep straw yellow  
bouquet: ripe tropical fruit, pungent spice  
alcohol content: 12,80 % Vol.  
total acidity: 6,00 g/l  
dry extract: 23 g/l

#### FLAVOR

The taste is warm, full and inviting, with a sweet hint of vanilla, great persistence and sapidity.

#### SUGGESTIONS FOR SERVING

As an aperitif or throughout the whole meal, with lighter meats or fish and seafood dishes. Aged cow milk cheeses.

#### BEST SERVING TEMPERATURE

10°-12°c.

#### BOTTLE SIZE

0,75 l.

#### CAMBIO ETICHETTA

