



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 15 months.

CUVÉE

Chardonnay

TECHNICAL DETAILS

colour: deep straw yellow

bouquet: ripe tropical fruit, pungent spice

alcohol content: 12,50 % Vol.

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

