



CHARDONNAY

Alcohol level: 12,50% by Volume

Sugar content: 4 gr/l Total acidity: 5,30 gr/l

PH: 3,30

Vinification:

White

Wineyard: Chardonnay

Production area: Annone Veneto (VE)

Yield per hectare: 90 q/ha Planting pattern: 280 x 90

Training system: Cordon-Trained

Fixed sugar degree and acidity are fairly high. Fine, elegant, noble and subtle.

Bouquet reminiscent of golden delicious apples and fresh bread crust. Its taste is inviting, discreet and ultra-fine, with notes of apple, licorice, honey, and acacia blossom in the finish. This is a superb wine.

Aperitif wine, suitable for every type of light starter, pasta or soup and for egg-based and fish-based courses.

To be served at a temperature of 10-12° C.