

Chardonnay frizzante IGT Veneto

Designation: IGT VENETO

Type: Sparkling

Vine: Chardonnay

Main vine-production area: Motta di Livenza

Soil type: loamy and clayous texture with a deep calcium carbonate accumulation

Implants: double-arched

Implants density: 3500 vines per acre

Maximum yield: 130-150 quintals per liter

Harvest: 1st September - 10th September

Vinification: soft pressing and controlled temperature fermentation (16°-18°). Aging on its fine lees in inox for 4 months and then bottling.

Technical features:

Alcohol: 12.00% vol

Sugars: 10 g/l

Total acidity: 5 g/l

pH: 3.20

Organoleptic features

Colour: pale yellow

Smell: Intense and fine, with exotic fruits scents

Taste: round and savoury, with a good balance between freshness and mellowness

Matching: it goes well with fish dishes (especially crustaceans and molluscs) and it is perfect as appetizer

Glass type: white wine average-size stem glasses

Serving temperature: 8°-10°