



BARRO SANTE CHARDONNAY IGT VENETO

Name:	IGT Veneto
Typology:	Sparkling
Grape:	Traminer Aromatico
Grapes main provenance area:	Motta di Livenza
Soil type:	loamy and clayous texture with a deep calcium carbonate accumulation.
Growing system:	double-arched.
Plant density:	3500 vines per acre.
Maximum yield:	130-150 quintals per liter
Harvest period:	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.

AVERAGE ANALYTICAL DATA

Alcohol:	12.00% vol
Zuccheri:	10 g/l
Total acidity:	5 g/l
pH:	3.20

ORGANOLEPTIC CHARACTERISTICS

Color:	pale yellow.
Aroma:	Intense and fine, with exotic fruits scents.
Taste:	round and savoury, with a good balance between freshness and mellowness.
Food matches:	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°

SANTE BARRO



AZIENDA AGRICOLA BARRO SANTE

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