



# CHARDONNAY

## COLLI TREVIGIANI

### IGT



**TYPE:** still white wine

**PRODUCTION AREA:** Farra di Soligo

**SOIL TYPE:** clayey - sandy

**VINES:** Chardonnay 100%

**HARVEST:** manual

**HECTARE PRODUCTION:** 10.000kg/ha

**ALCOHOLIC STRENGTH:** 12% vol.

**TRAINING SYSTEM:** Sylvoz

**VINIFICATION:** fermentation in steel tanks with controlled temperature; stop in contact with the yeast until the time of bottling.

**TASTING NOTES:** straw yellow with greenish reflections. A riot of emotions involves our senses when we listen to what this Chardonnay tells us, a precious floral bouquet mixed with exotic plots, rhythmic by mild balsamic touch. On the palate it expresses itself so noble in its presence, as delicate in its substance.

**RECOMMENDED PAIRINGS:** curious in its multiple combinations on a culinary journey that involves the appetizers, first courses and fish dishes.

**SERVING TEMPERATURE:** 10-12 °C

**BOTTLES PER CARTON:** 6

**SIZE:** 75 cl



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vieni a trovarci

