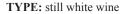


CHARDONNAY COLLI TREVIGIANI IGT



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





