

# CHARDONNAY

**Appellation:**

I.G.P. Trevenezie

**Variety:**

100% Chardonnay

**Time of harvest:**

First or second decade of September  
(depending on the vintage)



Alcohol content: 13% Vol.

## Vinification and aging

The grapes are harvested in the early hours of the morning to protect them from oxidation and preserve their aromatic potential. When they get to the winery, they are gently crushed to create first-rate must. After being subjected to flotation to separate the clear must from impurities, it is then transferred to thermo-conditioned stainless steel tanks to which selected strains of yeast are added to start the alcoholic fermentation process. The must is then fermented for about 20 days at a constant temperature of 16°C. At the end of the fermentation process the wine is left in stainless steel tanks for 2 to 4 months, depending on the quality of the lees, where it is frequently stirred, reaping considerable benefits such as velvety roundness and persistence to the palate. When optimal aging is achieved the wine is lightly clarified, filtered and bottled. After bottling, it is left to rest for at least 2 months before being put on the market.

## Tasting notes

This wine has a straw yellow colour. Notes of mature fruits such as pears, apples and peaches are conveyed to the nose. It expresses all its complexity to the palate where it is well-rounded and features an inviting roundness and velvetiness, balanced acidity and a long and persistent finish.

## Pairings and serving tips

This wine pairs beautiful with fish and seafood dishes in general. Intriguing served as an aperitif, especially if accompanied by tasty savoury snacks. Recommended serving temperature: 14-16°C.