

Chardonnay DOC Venezia Bio Vegan
White wines



an excellent full-bodied wine;
sample it to enjoy a taste and
olfactory experience with notes
ranging from fruity to floral



Name and Denomination

Chardonnay D.O.C. Venezia Bio Vegan

Grape variety

100 % Chardonnay, cultivated in the Provinces of Treviso and Venice.

Alcohol content 12% vol.

Optimal serving temperature 8-10°C

Gastronomic matches

excellent with fish starters, cured ham and speck, and with first courses served with seasonal vegetable sauces

Origin

one of the world's most widespread vine varieties which, especially in North-East Italy, has achieved remarkable winemaking standing.

Winemaking

Chardonnay DOC Venezia Bio-Vegan grapes are harvested when perfect ripeness balance is reached. The bunches are taken to the cellar, where they are de-stemmed and crushed, and then placed in a pneumatic press to undergo brief skin contact. Must is then separated from the skin and, once cool, left to decant. 36 hours later, clarified must fermentation is triggered with temperature 14-16°C. Temperature is lowered to around 8-10° C when alcoholic fermentation is over in order to preserve the aromatic part.

Storage and ageing

must be stored in a cool and preferably dark place; as time goes by, the aromatic sensations evolve from fresh fruit notes to olfactive maturity which privileges complexity rather than fruit.

Colour

beautiful intense straw yellow

Bouquet

refined, with distinct green apple, golden apple and cedar notes, followed by intriguing floral sensations, especially acacia

Flavour

releases a refined combination of acidity and softness, followed by intriguing tanginess and persistence.

Packaging

in 75 cl bordeaux reale bottles in boxes of 6.

Prizes

