

Chardonnay Venezia DOC 2011

PRODUCTION ZONE:	Extreme eastern edge of Veneto
SOIL TYPE:	Tending to clay, fluvial and lagoon origin
VINEYARD ELEVATION:	Sea level
VINES PER HECTARE:	3,000 to 3,500
TRAINING SYSTEM:	Sylvoz
HARVEST PERIOD:	20 August-10 September
ALCOHOL CONTENT:	12,5%
SERVING TEMPERATURE:	8-10 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	Three to four years

WINEMAKING PROCEDURE

The harvested grapes are soft-crushed and the must ferments for 8-10 days at 16 °C. The wine then matures on the fine lees at a controlled temperature of 8-10 °C until bottling.

SENSORY PROFILE

A brilliant straw yellow heralds the enticing bouquet of flowers and white-fleshed fruits. Balance and structure underpin a caressingly fresh-tasting palate, which signs off with a reprise of ripe fruit.

FOOD MATCHINGS

Excellent with starters, risottos and pasta. Perfect with fish dishes of all kinds.

Chardonnay



Santa Margherita