



# CHARDONNAY

DOC VENEZIA

## Tasting notes

An international variety which produces an elegant wine with a fruity bouquet. Colour: straw yellow with greenish highlights. Bouquet: overtones of yellow apples and peaches accompanied by hints of citrus and crusty bread. Flavour: warm and pleasantly acidulous. It goes well with fish and vegetable-based first courses, white meats or prosciutto.

## Aging

After fermentation in stainless steel vats in contact with the yeast for 30 days, aging in the bottle for 6 months.



Grape variety

Chardonnay



Vine

Training system Sylvoz



Appellation

DOC Venezia



Production area

San Polo di Piave



Alcohol

12,5 %



Serving temperature

10-12 °C



Bottle size

Classic 0,75 L



Italian  
Wine  
Atelier

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