

Technical information

UNATANTUM CHARDONNAY TREVENEZIE IGT 2020

Wine type	Chardonnay Trevenezie IGT
Production area	Hilly area of Collalbrigo (TV)
Soil	Clayey
Grape variety	100% Chardonnay
Harvest period	10- 20 September
Maximum yield per ha	7.000 <u>kilos/ha</u>
Vinification	<p>The grapes, harvested by hand, are pressed and cryo-macerated for 24 hours; for the fermentation a part of the grape juice is putted in steel tanks and the other in new barriques.</p> <p>After 8 months both parts are assembled in one and unique product which is bottled. Another aging takes place in a variable period that depends on the vintage (could be from 4 to 6 months).</p>

Color	Straw yellow
Bouquet	<p>Hints of spring flowers accompanied by citrus notes.</p> <p>The wooden elevation gives to the wine delicate notes of toasted hazelnut and vanilla beans.</p>
Taste	<p>The taste is full, complex and persistent.</p> <p>The elegant closure highlights the pleasantness and the balance.</p>

Alcoholic volume	13%
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Pairing: with appetisers of raw or cooked fish ideally seasoned with olive oil, risotto or second dishes of fish. A great pairing is also with white meat and medium-aged cheeses.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: Cooled in an ice-bucket at 6-8 °C

Available size: 0,75 lt.