

CHARDONNAY

IGT TREVENEZIE

UNATANTUM

The taste is full, complex and persistent.

The elegant closure highlights the pleasantness and the balance.

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>

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.

Vinification	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).
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Alcoholic volume	13%
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Color	Straw yellow
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Bouquet	Hints of spring flowers accompanied by citrus notes. The wooden elevation gives to the wine delicate notes of toasted hazelnut and vanilla beans.
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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.



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