



**Chardonnay
Trevenezie I.G.T.**

Production area: our vineyards in Pradamano (Ud)

Ripening: first days of September

Vine training technique: Geneva Double Curtain and Spurred Cordon

Plants density: 4500 plants per hectare

Soil composition: loose, pebbly, calcareous.

Vinification: after the harvest the grapes are set in steel basins at a controlled temperature of 10-12 °C for ca. 12-36 hours in order to extract from the skins the largest quantity of components typical of the aroma. After separating must and skins, the fermentation with selected yeasts follows at a temperature of 18 °C for circa 15 days. The wine is then set to refinement for some months in steel basins.

Alcoholic volume: 12 %

Sugar: 3 gr. lt.

Acidity: 5,5 gr. lt.

Description: dry, with a delicate fruity perfume, fine and elegant taste, harmonic.

Pairings: good with every kind of dishes, ideal with fish dishes and main courses in general. To be served at a temperature of 10 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.