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Chardonnay I.G.T. Veneto



PRODUCTION AREA

Lison di Portogruaro: the area is located on the border between Veneto and Friuli regions, at about 20 km from the Adriatic coast and 60 km from the Alps

VINEYARD CULTIVATION METHOD

Organic since 1993

SOIL TYPE

Clay (44%) and limestone in the deeper layer (calcium carbonate), alkaline of alluvial origin

GRAPE VARIETY

100% Chardonnay

VINEYARD FEATURES

8,39 hectares planted in 2015, trained into Sylvoz system, with a planting density of 3600 vines/ha, located at 5 m above sea level and oriented to the North-South; yield of 60 q/ha

VINTAGE

2020

VINIFICATION AND AGEING

24 hours of cryo-maceration, soft pressing and fermentation in medium-toasted French oak barrique; 18 months of ageing in medium-toasted French oak barrique; at least 3 months in bottle before sale

BOTTLING

August 5th 2022; 1944 bottles produced in 75 cl size

WINE ANALYSIS

Alc/vol: 13.5%; acidity 5,2 g/L; pH 3,4; residual sugar 0,6 g/L; dry extract 21 g/L

SENSORY ANALYSIS

Bright and intense straw yellow. On the nose, together with the typical marker of apple, intense aromas of tropical fruit, spicy hints of vanilla and white pepper and hints of toasted hazelnut. On the palate it is full, mineral, savoury and persistent, with a long spicy finish

IDEAL SERVING TEMPERATURE

10-12°C

PAIRING ADVICE

Excellent with fish dishes, especially shellfish, and with smoked fish, in particular herring; it goes very well with mushroom dishes, white meats and medium to long-aged cheeses

DRINKING-WINDOW

2023 - 2040