

Chardonnay

Venezia D.O.C.

The varietal vinification, respectful of the origin



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

GRAPE VARIETY

100% Chardonnay

VINEYARD FEATURES

Planted in 2015, trained into Sylvoz system, with a planting density of 3600 vines/ha; yield of 80 q/ha

VINTAGE

2020

VINIFICATION AND AGEING

24 hours of cryo-maceration, soft pressing and controlled fermentation at 18 °C; 8 months of ageing on fine lees in vitrified concrete tanks, with regular bâtonnage every 10 days; at least 3 months in bottle before sale

BOTTLES PRODUCED

3332 bottles, in 75 cl size

WINE ANALYSIS

Alc/vol: 13%; acidity 5,7 g/L; pH 3,4; residual sugar 0,9 g/L; dry extract 21,8 g/L

SENSORY ANALYSIS

Bright straw yellow. On the nose floral aromas of wild herbs and chamomile are accompanied by fruity notes of fresh pear and golden plum. On the palate freshness and smoothness are well balanced in a fruity, savoury and mineral finish

IDEAL SERVING TEMPERATURE

8-10°C

PAIRING ADVICE

Ideal as an aperitif, alone or with fresh cheeses and delicate cured meats as San Daniele DOP raw ham; it goes well with white meats; excellent with fish dishes, especially seafood and shellfish, as well as with delicate fish soups