

CHARDONNAY

Type: dry white wine
Area: Soave Classico and Pedemontana
Variety: Chardonnay 100%

This wine is made from this classic variety planted on the slopes of vineyards in Monteforte d'Alpone and Soave.

CHARACTERISTICS OF THE VINEYARD:

SITE:	Monteforte d'Alpone and San Bonifacio
SURFACE:	3 hectares
ALTITUDE:	from 50 m to 150 m asl
EXPOSURE:	South/ South-west
SOIL:	Basaltic lava
CANOPY SYSTEM:	Pergola
DENSITY:	3500 plants / hectare
AGE OF THE VINEYARD:	25 years
HAND PICKED	
Annual production:	about 30,000 bottles

ENOLOGY

Destalking and crushing. Skin contact for 3 hours. After the grapes are pressed, the must is allowed to settle for 12 hours at cold temperature. Fermentation takes place in stainless steel vats, followed by malolactic fermentation. Filtration prior to bottling.

IMPRESSIONS

Light yellow colour. Great aromatic vigour with an intense nose of apple and citrus. On the palate the wine is well structured with nose of apple, pear and banana. Fresh and persistent finish.

RECOMMENDED COMBINATION

Aperitif, hummus, lobster, wild strawberries.

SERVING TEMPERATURE:
8 - 10 °C

