

S. Cristina



CHARDONNAY GARDA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Made with 100 percent Chardonnay grapes, this wine is brilliant straw yellow in color.

On the nose, aromas of hawthorn flower and cherry blossom gradually open up into notes of green apple and apricot with delicate hints of dried fruit, hazelnut, and almond.

On the nose, the wine is balanced with ap-proachable citron flavors that balance its varietal expressiveness. Vinification begins with a cooling of the grapes that allows the winemaker to fully extract their aromatics.



GRAPE VARIETY

100% Chardonnay

LOCATION & CHARACTERISTICS OF THE VINEYARD

to the south of Lake Garda in the municipality of Peschiera

AVERAGE ALTITUDE OF THE LAND

80 meters a.s.l.

TYPE OF SOIL

clay

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

30 years

NUMBER OF BUDS PER PLANT

10 per plant

YIELD PER HECTARE

10 hundredweight

PERIOD AND METHOD OF THE HARVEST

first ten days of September

VINIFICATION

fermentation for 15/20 days in stainless steel tanks at a controlled temperature of 16/18 degrees.

Refinement for 4-5 months in stainless steel tanks followed by 12 months in bottles before sale

COLOUR

straw yellow with greenish highlights

BOUQUET

intense with pleasing floral and fruity notes

TASTE

dry, fresh, well-structured body, balanced with remarkable softness

SERVING TEMPERATURE

9-10°C

GASTRONOMICAL COMBINATIONS

suitable for numerous gastronomic dishes, from starters to main courses of lake fish and white meat