



# Chardonnay Veronese

## IGT



### GRAPE VARIETY

100% Chardonnay



### PRODUCTION AREA

Hillside vineyards in the village of Badia Calavena, province of Verona. Altitude 600 m a.s.l., North-East / South exposure. Veronese pergola training system. Alluvial soil with skeletal content. Vineyard yield of about 60 q/ha.



### HARVEST

Harvest carried out in september upon reaching optimal technological ripeness. hand-harvested into bins, with subsequent resting in a refrigerated cell at 5°C to preserve the variety's typical aromas and scents.



### VINIFICATION

Crushing and destemming of the grapes, soft pressing, fermentation in french oak barriques with subsequent aging on fine lees for 8 months, long bottle aging for at least one year before release.



### ALCOHOL CONTENT

13 % Vol.



### COLOUR

Brilliant straw yellow with subtle greenish and golden highlights.



### AROMA

Intense floral notes interwoven with pastry and delicate toasted notes.



### FLAVOUR

Elegant and harmonious with a notable mineral tension.



### PAIRINGS

An excellent wine for aperitifs and fresh first courses.



### SERVING TEMPERATURE

10°C – 12°C.