

CHARDÒ

Vino Bianco I.G.T.

Analyzing

Cultivation Method: Spalliera (4800 ceppi/Ha)

Grape: 70% Chardonnay and 30% Sauvignon

Grape Harvest: by hand during the third decade of august

Vinification: de-stemming, draining into soft press and control the temperature of the juice to 15° C

Alcohol content: 13%

Tasting

With an intense straw yellow colour, at nose the aroma is very complex with a mix of apple, ripe pear and white flowers. It's a young wine, fresh, dry with a good acidity.

Serving temperature: 8 - 10° C

Food matching: aperitifs, appetizers and fish

