

PAESAGGI

# Chardonnay

ORGANIC WHITE IGT WINE



#### GRAPES

Chardonnay

#### PRODUCTION AREA

From the "Tre Venezie" region

#### ASPECT AND ELEVATION

200 meters above sea level

#### SOIL TYPE

Stony and rich in minerals

#### TRAINING SYSTEM

Guyot

#### PLANTING SYSTEM

5300 vines per hectare

#### HARVEST PERIOD

Middle of September

#### ALCOHOL CONTENT

12,5% vol

#### RESIDUAL SUGAR

2 g/ lit

#### TOTAL ACIDITY

5,5 g/ lit

#### SERVING TEMPERATURE

8°- 10° C

#### RECOMMENDED GLASS

Medium-sized tulip-shaped glass

#### AGEING POTENTIAL

Two Years

#### FORMAT (ml)

750

#### WINEMAKING PROCESS

Alcoholic fermentation with the addition of selected yeasts at a controlled temperature of 16° - 18°C for about 15 - 20 days. The wine is stored in steel tanks until late spring at a temperature of 12° - 13°C to obtain a good development of secondary aromas.

#### TASTING NOTE

Light yellow with slight green hues. Fruity perfumes of honey and ripe fruit. Elegant structure, full flavor, a slight undertone of almonds, good persistency.

#### SERVING SUGGESTIONS

This wine goes wonderfully well with tasty dishes such as risottos and pastas, fish appetizers, especially lobsters and shellfish.



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