CHARDONNAY

I.G.T. TREVENEZIE

Loggia Dei Colli
VINICULTORI DI FAMIGLIA

GRAPE VARIETIES	RESIDUAL SUGAR
Chardonnay	6 g/ lit
PRODUCTION AREA	SERVING TEMPERATURE
“Tre Venezie” region	8°- 10° C
SOIL	RECOMMENDED WINE GLASS
Morainic	Medium-sized, tulip-shaped glass
HARVEST	FORMAT (ml)
First days of September	750
ALCOHOL CONTENT	SHELF LIFE
12% vol	Two Years

TASTING PROFILE

VINIFICATION

Fermentation takes place at controlled temperatures.
The wine is left to age on fine lees in order to promote the development of secondary aromas.

ORGANOLEPTIC CHART

It is a rich, bright straw yellow colour with golden hues. On the nose there are notes of apples, pears and pineapples. The ageing process leads to the emergence of aromas such as walnuts and hazelnuts, against a backdrop of honey. It is well-structured on the palate, with hints of honey and almonds that are complemented by exotic fruit.

FOOD PAIRING

It goes well with a vast range of light hors d’oeuvres, soups, eggs and seafood.

MARTELLOZZO