



Chardonnay IGT Venezia “Dei Carni”



Production area:

Chardonnay made with the best grapes coming from vineyards located in the Veneto region, in the Montello and the Asolo hills area in the municipality Nervesa della Battaglia and more specifically from the vineyard called Dei Carni, which is part of the “Rolando” estate.

Soil characteristics:

Medium textured soil.

Vineyard:

The Sylvoz and Guyot training systems are used, with anywhere between 4000 to 4500 vines per hectare.

Winemaking technology:

Fermentation off skins. Primary fermentation takes place with selected yeasts at a controlled temperature. After the fermentation the wine is kept in contact with the yeast for a long period and periodically stirred until it is bottled.

Chemical characteristics:

Effective alcoholic strength: % vol. 13.00 ± 0.50

Sugar content: g/l 4.00 ± 2.0

Total acidity: g/l 5.60 ± 0.50

Sensory features:

Colour: straw yellow with greenish glints.

Bouquet: intense, fruity and flowery with typical notes of Chardonnay.

Flavour: fresh with excellent structure, full and persistent on the palate.

Nutritional information:

1 g alcohol: 8 kcal.

1 l dry wine at 10°: 600kcal.

1 g sugar: 4 kcal.

Food pairings: excellent with low-fat starters, soups, risottos made with greens as well as fish and egg-based dishes.

Serving temperature: 8-10 ° C.

Storage: in a cool place, away from light and heat sources.

Type of packaging and arrangement for marketing:

0.75 l glass bottles packed in cardboard boxes containing 6 bottles.