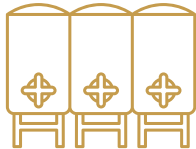


# Chardonnay del Veneto

-Le Arche-

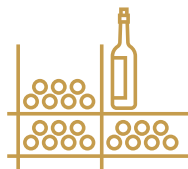


Italy  
Veneto  
Verona



## VINIFICATION

The grapes are softly pressed using pneumatic presses. The must, immediately cooled, undergoes static decantation before being transferred into stainless steel tanks for fermentation, which takes place at a controlled temperature of 18°C.



## AGEING

Once fermentation is complete, the wine refines for several months in stainless steel tanks.



Straw yellow in color with bright greenish reflections.



## TASTING NOTES



The nose reveals fragrant fruit, recalling apple and banana wrapped in a delicate floral and spicy note.



## CLASSIFICATION

I.G.T.

## WINE TYPE

White

## ALC./VOL.

12,5%



## GRAPE VARIETIES

Chardonnay

## AGRICULTURAL SYSTEM

Conventional

## HARVEST

Late August



On the palate, tropical fruit and acacia return, expressed in a well-balanced taste profile.