

Chardonnay del Veneto

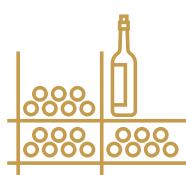


-Le Arche-



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.



TASTING NOTES



Straw yellow in color with bright greenish reflections.



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.