

CHARDONNAY FRIZZANTE I.G.T. VENETO

Variety: SINGLE VARIETY CHARDONNAY.

Production zone: PIAVE ALLUVIAL RIVER BASIN, TO THE SOUTH EAST OF TREVISO.

Terroir: MAINLY CLAY-CALCAREOUS, RICH IN STRUCTURE AND BALANCED HUMUS.

Training system: SYLVOZ WITH A YIELD OF 16,000 KG PER HECTARE.

Harvest period: HARVESTING FROM LATE AUGUST TO EARLY SEPTEMBER.

Vinification: SOFT PRESSING OF THE GRAPES WITH STATIC COLD SETTLING OF THE MUST (5-7°C) AND INITIATION OF THE ALCOHOLIC FERMENTATION. POSSIBLE STABILIZATION OF THE BASE FOR THE REFERMENTATION.

Maturing and aging: IN AUTOCLAVE FOR AROUND ONE MONTH (CHARMAT SHORT METHOD) AT A TEMPERATURE OF 13-14°C TO BRING OUT THE PERFUMES AND FRESHNESS.

Sensory characteristics: A CLEAR STRAW YELLOW-COLOURED WINE WITH A TENUOUS AND DELICATE PERLAGE. THE ELEGANT BOUQUET HAS TONES OF GOLDEN DELICIOUS APPLES AND FRESH BREAD CRUSTS. THE TASTE IS HARMONIOUS AND MELLOW, WITH AN INVITING ACIDITY WHICH ENHANCES ITS CHARACTERISTIC FRESHNESS. IT IS DRY AND HAS A FINE TASTE.

Food pairings: PERFECT ACCOMPANIMENT FOR ANTIPASTI, DELICATE DISHES, FISH AND SHELLFISH. EXCELLENT AS AN APERITIVE.

SERVE AT 10-12°C IN FLUTES.



One of the most important white-skinned grape varieties in the world, and today very common. It was first developed in the Burgundy region of central eastern France, where it is the fundamental component of the grapes that go into making prestigious wines including Champagne.

Alcohol: 11,86% vol.
Total acidity: 5,5 g/l
Sugar residue: 10,4 g/l
Sulphites: 114 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13