SACCHETTO

CHARDONNAY IGT VENETO LA FIERA



Versatile and balanced Chardonnay wine. Fragrant aroma with intense notes of pear and apple. Flavor with marked minerality, round and enveloping. It goes well with appetizers, soups and fish throughout the meal. Serve chilled at 8-10°C

Classificazione:	Chardonnay Veneto I.G.T.
Zona d'origine:	Veneto
Vitigni:	Chardonnay
Vinificazione:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pale golden yellow.
Profumo:	Fragrant with intense notes of yellow fruit typical of peach and pineapple.
Sapore:	Well balanced with marked minerality, round and delicate.
Gradazione alcolica:	12,5% Vol
Acidità totale:	5,5 - 5,7 g/l
Residuo Zuccherino:	4 - 5 g/l
Temperatura di servizio:	8 - 10 °C
Abbinamenti consigliati:	Excellent when served with hors-d'oeuvres, soups and fish-based dishes.