

**CHARDONNAY I.G.T. DELLE VENEZIE  
LA FIERA**



Classification: Chardonnay I.G.T. delle Venezie

Area of origin: Veneto and Friuli Venezia Giulia.

Grapes: Chardonnay

Wine-making: Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

Preservation: 18/24 months depending on the temperature and lighting of the place where it is stored.

Colour: Straw yellow with pale greenish reflections.

Aroma: Fragrant with intense apple and pear scents.

Flavour: Well balanced with marked minerality, round and delicate.

Alcohol content: 12% Vol.

Total acidity: 5,5 - 5,7 g/l

Residual sugar: 4 - 5 g/l

Serving temperature: 8-10° C.

Gastronomic match: Excellent when served with hors-d'oeuvres, soups and fish-based dishes.