



CHARDONNAY

Organic, vegan

Chardonnay Trevenezie IGT

Born on the prized soils of Veneto and Friuli, this Chardonnay finds in the region's fresh climate the ideal conditions for a precise and authentic varietal expression. The nose is delicate and well-defined, with notes of pulp-white fruit, highlighting hints of melon and pineapple, all integrated into a clean and elegant aromatic profile. On the palate, it is dry, balanced, and finely savory, providing a lively tension and leading to a linear, harmonious, and persistent finish.



Denomination: Chardonnay Trevenezie IGT
Type: White wine
Grapes: Chardonnay
Area: Veneto - Friuli Venezia Giulia



VINEYARD

Soil type: Gravelly soil
Vineyards age: 20 - 25 years
Training system: Double inverted
Harvest: Hand-picked and mechanical



SERVICE

Serving temperature: 10 - 14 °C
Food Pairings: Ideal as an aperitivo. Also pairs well with vegetable risottos, fish dishes, and white meats.

CERTIFICATIONS



CELLAR

Vinification: White, fermented at low temperatures
Alcohol content: 12 % Alc./Vol.
Residual Sugars: 2 - 3 g/l



TASTING

Colour: Bright straw yellow
Olfaction: Intense and enveloping scents of tropical fruit, with prominent notes of melon and pineapple.
Taste: Balanced, dry, and savory