

CHAR DON NAY



IGT VENEZIA GIULIA CHARDONNAY

Variety:

100% Chardonnay

Vinification:

Grapes are harvested exclusively by hand, and soft-pressed whole; a portion of the fruit is fermented at a controlled temperature of approx. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks, another part in new barriques and tonneaux of Allier oak, medium-toasted. The latter grapes undergo 24 hours of cryomaceration at 8° Celsius (46.4° Fahrenheit) previous to pressing and fermentation, so as to enhance their varietal characteristics. The two portions are blended in March.

Tasting notes:

Deep straw yellow in color; intense, persistent bouquet reminiscent of ripe fruit, with a very pleasing – never excessive – vein of toasted oak. Mellow, structured palate with well integrated acidity, distinct balance, body and persistence.

Food accompaniment:

Structured, rich, flavorful first courses, fish soup, mushroom risotto.