# Chardonnay Varietale

**Sparkling White Wine**

A wine perfect for aperitifs and appetizers like shrimp and shellfish cocktails. It also pairs well with vegetable soups and fresh cheeses.




Chardonnay / Varietale:

**ORIGIN:** Italy

**VINE VARIETY:** Chardonnay

**SOIL:** Medium-textured.

**GRAPE CULTIVATION:** Espalier

**HARVESTING:** Mechanical

**VINIFICATION:** Crushing and gentle pressing of the grapes. Fermentation at 20°C with selected yeasts.

**AGING:** Aged in stainless steel tanks. Natural re-fermentation in autoclaves with selected yeasts at 16°C. Throughout the process, the wine undergoes rigorous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11%vol

**COLOR:** Straw yellow with greenish highlights.

**NOSE:** Delicate, with aromas of dried fruit and hay, finishing with hints of Mediterranean herbs.

**TASTE:** Pleasantly acidic and savory. The freshness is enhanced by its subtle effervescence.

**INTERNATIONAL PAIRINGS:** Caesar Salad – USA, Fish & Chips – UK

**SERVING TEMPERATURE:** 10 – 12°C

**CURIOSITY:** Originally from Burgundy, this grape variety has spread worldwide. Depending on vinification techniques, it is used to produce still wines, sometimes aged, as well as sparkling and effervescent wines. Its unmistakable aromatic profile is what unites them all.