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%VOI

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.

