



Chardonnay

Garda D.O.C.



Grapes: Chardonnay 100%.

Vintage: 2017.

Alcohol content: 13%vol.

Vineyards: in Olfino di Monzambano, 8km south Garda Lake and 1km from the river Mincio. They are located at an altitude of 85m in a little plane called “Balsemà”, which goes from the river to the morainic hills. The soil is very variegated, calcareous and clayish with sandy spots. The vines are trained with the spurred cordon.

Production: 90 q/ha.

Harvest: manual

Fermentation: the flower must is kept in stainless steel tanks at controlled temperature (17°C).

Colour: bright and light yellow.

Aromas: intense and typical of the variety. Hints of flowers and fruits (apple “golden”, ananas...).

Flavour: dry, fresh, elegant. Good structure and balance.

Food pairings: aperitives, appetizers, cheese, light first dishes and fish.

Best served at 10-12°C.