

WINES CA' DEL BORGO



CHARDONNAY

Appellation Chardonnay IGT Trevenezie.

Grape variety Chardonnay 100%.

The Vineyards The soil is a mix of gravel and sand, located in the property of Fiumicello, close to the river "Torre". The average age of the plants is about 20 years.

The harvest End of August.

The vinification Few minutes after the harvest, grapes are destemmed and crushed. They are immediately stored at 5 °C for a maceration on the skins in order to extract the primary aromas and obtain a stronger structure. The day after, the skins are softly pressed to remove them from the must and put into stainless steel tanks to undergo the alcoholic fermentation at a controlled temperature of 15-16°C.

The colour Bright straw yellow, with greenish reflections in its youth.

The bouquet Very fresh with scents of apple, breadcrust and vanilla.

The palate Pleasant and harmonious, with a pronounced aromatic taste. Freshness and saltiness are typical for the variety and the soil.

Food pairings Ideal with light appetizers, cheese and fish dishes. excellent as aperitif too. Serve at 9-11 °C.

Longevity Best enjoyed young.

Technical data

Alcohol content	12,5 %
Residual sugar	4,0 g/l
Acidity	5,20 g/l
Non-reducing extract	22,0 g/l



0,75 l