

Chardonnay

DOC Asolo Montello

A white wine made from Chardonnay DOC Asolo Montello grapes.

Production area:

Piana d'Oriente - Caltran vineyard.

Altitude:

about 130 m a.s.l.

Type of soil:

Fertile soil of a clay/limestone composition.

Training system:

Guyot

Plants per- hectare:

3.000

Harvest period:

Mid September.

Wine production method:

After an accurate selection, the grapes are pressed in a very soft way.

The wine is then left to get cold and decanted for 12 hours.

Afterwards selected yeasts are added and we have the fermentation which takes place at 18°C. It follows another decanting at the end of the fermentation and the wine is kept in heat controlled stainless steel tanks at 8°C.

Refining:

30 days in bottles.

Characteristics:

A lovely intense straw yellow color with golden-green tints.

A fruity bouquet with hints of apple and banana, pineapple and honey.

A full flavour, with a decisive body, complemented by those aromatic hints.

A persistent wine with lasting sensations.

Best served with:

Different types of soup, rice, with meat and fresh cheese.

Asolani cuisine: Asparagus tagliatelle.

Serving temperature:

10°C

Technical details:

Alcohol 12,5 % vol.

Acidity 5,5 g/l

Net extract 20 g/l

