

Chardonnay

Garda

Denominazione di Origine Controllata



Made with 100 percent Chardonnay grapes, this wine is brilliant straw yellow in color. On the nose, aromas of hawthorn flower and cherry blossom gradually open up into notes of green apple and apricot with delicate hints of dried fruit, hazelnut, and almond. On the palate, the wine is balanced with approachable citron flavors that balance its varietal expressiveness. Vinification begins with a cooling of the grapes that allows the winemaker to



Grape variety: 100% Chardonnay.

Average age of the vineyard: 30 years.

Training system: Guyot.

Number of buds per plant: 10/12 per plant.

Yield per hectare: 100 quintals.



Vineyard location: South of Lake Garda, in the municipality of Peschiera.

Average altitude of the land: 80 meters a.s.l.

Type of soil: Chalky-clay.



Harvest: Early September.

Vinification: fermentation for 15/20 days in stainless steel tanks at a controlled temperature of 16/18 degrees. Refinement for 4-5 months in stainless steel tanks followed by 12 months in bottles before sale.



Colour: Straw yellow with greenish highlights.

Bouquet: Intense with pleasing floral and fruity notes.

Taste: Dry, fresh, medium-bodied, well-balanced with remarkable structure.



Serving temperature: 9-10°C

Gastronomical combinations: Suitable for a wide range of dishes, from first courses to lake fish.