

CHARDONNAY PETILLANT



TYPE OF VINE: Chardonnay

AREA OF PRODUCTION: Castello Roganzuolo and San Fior

TERRAIN: Moderately clayey

GROWING METHOD: In rows with SYLVOZ pruning

PLANTING PATTERN: From 2.8m0 x 1.25m

HARVESTING: From 3 – 10 September

VINIFICATION: Gentle pressing, draining of the Must juices and fermentation using selected yeasts at controlled temperature.

EFFERVESCENCE: In autoclave by the Charmat method at

circa 17 °C for 20 days

CHARACTERISTICS: Intense straw yellow colour. The bubbles are almost imperceptible and ideal for those who prefer a lively wine without the gentle aggression typical of sparkling wines. On the nose you will note a predominance of fruit ranging from mature oranges to less ripe apple. On the palate it is dry, flavoursome and pleasant.

MATCHING: For light hors d'oeuvres, soups, egg or fish based

dishes. Used also as aperitif.

SERVING TEMPERATURE: At 8 °C