Chardonnay

DECANAL

WINE
Chardonnay

COUNTRY
Italy

REGION
Trentino/Veneto

APPELLATION
IGT Trevenezie

GRAPE
Chardonnay

VINEYARD
The hilly areas of the Tre Venezie best suited to grape growing in other words, Trentino, Veneto and Friuli-Venezia Giulia.

VINIFICATION
The grapes undergo extremely soft pressing using pneumatic lung presses. After being cooled, the must is fermented at a temperature of around 20 ° C, in stainless steel tanks. Once fermentation has been completed, the wine is left to develop for about 3 months in stainless steel, at relatively low temperatures so as to enhance the floral and fruity characteristics which are typical of this varietal while at the same time "controlling" the malolactic fermentation.

REFINEMENT
Stainless Steel

DESCRIPTION
Straw colour with slightly greenish tinges, with an extremely fresh and fruity nose reminiscent of Golden Delicious. Dry, fresh and harmonious on the palate with a pleasantly sour vein running through it.

WINE STYLE

0	1	2	3	**4**	5
Sweet					Dry

0	1	2	**3**	4	5
Light					Full bodied

ANALYSIS
Alcohol: 12,00 % vol.
Total acidity: 5.5 g/l
Residual sugar: 4 g/l

SERVING SUGGESTION
Temperature: 10-12°C
Pairings: suited to accompany starters, pasta dishes and both fresh and saltwater fish dishes.

SIZES AVAILABLE
75 cl

ALLERGENS
Sulphites

NOTES
Vegan
Gluten Free

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CASA GIRELLI
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