

Chardonnay Suavis Frizzante

Classification:

Chardonnay Vallagarina - Typical Geographical Indication

Blend of grapes:

Chardonnay 100%

Cultivation Area:

Hills due east of the Valdadige of Verona

Grape harvest:

The Chardonnay grapes destined to produce this wine are harvested early to maintain their natural acidic freshness. Our winery members bring them in after having performed the harvesting in the morning exclusively by hand, after accurate selection.

Vinification:

The vinification process takes place by crushing and fast cooling the pressed grapes. The grapes are placed in the press for a very short period of time, and soft pressed according to the traditional white vinification process for sparkling wines. Young must decantation and subsequent fermentation take place at a temperature strictly below 16°C.

The alcoholic fermentation is long and the first pouring off occurs when the wine is dry. During winter, the wine is placed in an autoclave where the sparkling process will take place at the time of re-fermentation. When ready, the wine is bottled.

Sensory profile:

This is a wine with a pale yellow color and a fruity and slightly aromatic scent. It is tasty, light and pleasant. Its delicate bubbles make it very appealing.

Pairings:

Perfect as an aperitif, this wine can be served with all meals. It is excellent with fish both from the lake and from the sea, and it is ideal with mixed fried dishes and pizza.

Serving temperature:

5/6°C

Bottle and content:

750 ml dark glass Borgognotta bottle

Packaging:

Six-bottle pack with horizontally stored bottles.

