



### **SPARKLING CHARDONNAY IGT MARCA TREVIGIANA**

Grape: Chardonnay

Designation: I.G.T. Marca Trevigiana

Soil: The soil is composed of sand, gravel and clay is widely based on caranto

Training system : Guyot

Harvest: Last ten days of August and 1 September

Kind of Harvest: Manual and mechanical

Winemaking: The grapes are de-stemmed . It is then gently pressed and the must is fermented in temperature-controlled stainless steel tanks .

Ageing: After fermentation the wine was left on lees in stainless steel tanks for a couple of months. Then you make a light filtration and put in stainless steel tanks for fermentation according to the Martinotti method. The bottled wine is kept in suitable premises for at least two months before release.

Colour: pale yellow

Nose: fresh, floral and delicate hints of golden apple and honey.

Taste: elegant , round , smooth , notes of pear, minerals references .

Serving suggestions: Particularly suitable to accompany pasta dishes , white meats , fresh cheeses, dishes of fish.

Serving temperature: 12-14 ° C