

CHARDONNAY

VENETO I.G.T.

semi-sparkling white wine



Grape type: 100% Chardonnay

Training system: Sylvoz

Harvesting period: early September, when the grapes are perfectly ripe and healthy.

Vinification: soft pressing of the just-harvested grapes. The must, having had the skins and any impurities removed, ferments with the assistance of selected yeasts at a controlled temperature of 13 degrees. After alcoholic fermentation, the wine is racked and filtered before being left to age for around 3 months in stainless-steel tanks.

Tasting notes: light straw-yellow colour with typical greenish reflections. The aroma offers up delicate, pleasant fruit notes encompassing golden delicious apples, pineapple, banana and acacia. The palate, too, is delicately fresh with an agreeable persistence in the mouth and on the nose. An elegant, lean, noble wine with an enticing palate, moderate and with a refined, well-orchestrated undertone of fresh bread crust.

Pairing: an excellent aperitif, it is the perfect accompaniment to antipasti, herb risottos, dishes based on fish, white meats and eggs.

ABV: 12.5% vol.

Serving temperature: 8°-10° C.



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SAN DONA' DI PIAVE (VENICE)