



# CHARDONNAY GARDA DOC

“A WHITE WINE, LIGHT AND PLEASANT,  
BUT HIGH LEVEL “



## PRODUCTION AREA

Vineyards are located in the area between the temperate south coast of Lake Garda and the hills northwest of Mantua

## GRAPE VARIETY

100% Chardonnay

## HARVEST AND VINIFICATION

Harvest usually starts beginning of September. The berries are crushed and the must undergoes cold maceration. Finally the juice is fermented in stainless steel tanks, in order to bring out the aromatic characteristics of the grapes.

## COLOR

## TASTING NOTES

This wine is clean, limpid with pale straw- yellow hues. It is fresh and crispy with apple and exotic fruit hints on the nose. It shows a very good balance between freshness, fruitiness and minerality.

## ALCOHOL 12,5%

## THE ADVICE

It goes well with appetizers, risottos and fish dishes. Always keep a bottle in cool, for an aperitif or unexpected dinner.

