



AI PALAZZI



Chardonnay

MONOVARIETAL

DENOMINATION:	IGT Trevenezie
VARIETIES:	100% Chardonnay
HARVEST:	August - September
VINIFICATION AND MATURATION:	13 hours' maceration on the skins at low temperature, followed by soft pressing. Fermentation takes place over 6 months, in steel on the yeasts and then in oak. Once bottled, the wine ages for 3 months before distribution.
ALCOHOL:	13% vol.
SERVING TEMPERATURE:	10 - 12°C

TASTING NOTES

Straw yellow with elegant jade highlights. On the nose it reveals initial hints of pink grapefruit and lemon, followed by jasmine and then ripe apricots. In the mouth, perfect balance between softness and acidity is perceived, evoked by traces of grapefruit and oranges. The balsamic, full-bodied finish entices into another sip.

SERVING SUGGESTIONS

Perfect with raw or marinated fish, shellfish and prawn or vegetable tempura.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013