

# Chardonnay



## VINEYARD

**Grape:** white

**Variety:** Chardonnay 100%

**Production area:** Carboncine

**Municipality:** Roncade - Italy

**Year of plantation:** 2000

**Planting density:** 5,000 vines per hectare

**Yield:** 9,000 kg/ha

**Yield per plant:** 1.80 kg/vine

**Plant spacing:** 2.50 x 0.80

**Size:** 3.50 ha

**Growing system:** spurred cordon

**Soil type:** clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline

**Harvesting period:** third ten days in August

**Harvesting:** by hand

## VINIFICATION

**Transportation** of the grapes by vibrating conveyor and belt to the destalking machine and press

**Fining:** static cold

**Fermentation vat:** 75% in steel, 10% in Barriques and 15% Tonneau in French oak.

**Fermentation temperature:** 18/20°C

**Yeasts:** selected

**Fermentation period:** 7/15 days

**Malolactic fermentation:** not in steel, all in wood

**Elevage:** 5 months on yeasts

**Bottling:** February 2011

**Bottle aging:** 60 days

## TECHNICAL DATA

**Name:** IGT Marca Trevigiana 2010

**Alcohol by volume:** 13.85 %

**Total acidity:** 4.50 g/l.

**pH:** 3.66

**Total So2:** <95 mg/l

## TASTING

**Serving temperature:** 12/14°C

**Colour:** straw yellow.

**Nose:** very intense, full of sensations, noticeably ripe exotic fruit with pineapple and a floral hint of white flowers. Following this, noticeable blended notes of roasted hazelnuts, butter and honey, finishing with a fresh vegetable component, thyme and oregano.

**Palate:** smooth, round and full-bodied. A taste of ripe fruit as perceived by the nose. It is full-bodied, balanced and has a very long persistent sensation. Dry sapid finish.

**In the kitchen:** this wine can be paired with various foods including egg and fish dishes, risottos with herbs and asparagus, as well as medium aged or fatty cheeses. Excellent with grilled fish including shellfish. Owing to the way it has been vinified, this wine can also be enjoyed on its own.

