



ANTICHELLO

CHARDONNAY

TREVENEZIE
INDICAZIONE GEOGRAFICA TIPICA

PRODUCTION AREA

Trevenezie.

GRAPE VARIETIES

Chardonnay.

VINIFICATION

Soft pressing and static cold separation of the must.

REFINEMENT

In stainless steel vats and about 3 months in bottle.

WINE ANALYSIS

Alcohol: 12% by Vol

Total acidity: about 5.50 g/l

SENSORY IMPRESSIONS

Straw yellow colour.

Particularly fruity bouquet.

Smooth and delicate taste.

SERVING INFORMATION

10° to 12° C.

DINING ACCOMPANIMENT

Hors-d'oeuvre, fish dishes. Very good as an aperitif.

LONGEVITY

To drink preferably young.

