



CHARDONNAY

FROM BIOLOGICAL GRAPES

CLASSIFICATION | Trentino
Controlled origin denomination

NAME | Chardonnay

COMPOSITION | 100% Chardonnay
from biological grapes

AREA OF PRODUCTION | Alluvial
fans and hills of Romagna

METHOD OF CULTIVATION | Pergola
Trentina

HARVEST | Hand picked

VINIFICATION | Reduced cycle of
cryomaceration with fermentation and
aging in stainless steel barrels

TASTING NOTES

Colour | Straw yellow with greenish tinges

Aroma | Fruit-infused, with hints of
apple and exotic fruit

Taste | Rich, fragrant, velvety
and lingering

ALCOHOL CONTENT | 12.5% vol.

FORMAT AVAILABLE | 75 cl.

SERVING TEMPERATURE | 11°-13° C