

# IL PORTONE



<b>APPELLATION</b>	<b>CHARDONNAY</b>
<b>BARCODE</b>	8001906998295
<b>PRODUCTION REGION</b>	Italy
<b>VINIFICATION</b>	After harvesting at the beginning of September, Chardonnay grapes are crushed, cooled and subjected to a rapid maceration on the skins for 10 hours at 14°C in order to extract all primary aromas. Once skins have been removed, the must is cleaned and fermented at a controlled temperature of 17° C for 14 days, using selected yeasts. After alcoholic fermentation process is complete the wine is racked. This Chardonnay is kept in steel containers on its own yeasts until the final filtering process prior to bottling.
<b>TASTING NOTES</b>	Intense straw-yellow in color, this Chardonnay features fragrant, crisp nuances of exotic fruits enclosed within a superb, classy mineral texture and well-balanced by a lingering, acidulous finish enhancing its marvelous freshness.
<b>FOOD AND WINE PAIRING</b>	The ideal accompaniment for all types of fish dishes. Also excellent with young-ish cheeses and traditional Mediterranean-style first courses.
<b>SERVING TEMPERATURE</b>	12 C°
<b>ALCOHOL CONTENT % VOL</b>	12
<b>RESIDUAL SUGAR LEVEL % VOL</b>	0,6
<b>TOTAL ACIDITY gr/lit</b>	5,6
<b>So2</b>	128
<b>BOTTLE TYPE</b>	Bordeaux Gold Leaf - Cork closure
<b>BOTTLES per CASE</b>	6
<b>CASES per LAYER</b>	25
<b>CASES per PAL</b>	125

*“Technical information is for guidance only and is not binding”*

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