



APPELLATION	CHARDONNAY
EAN BARCODE	8001906999896
PRODUCTION REGION	Italy
VINIFICATION	After harvesting at the beginning of September, the Chardonnay grapes are crushed, cooled and subjected to a rapid maceration on the skins for 10 hours at 14°C in order to extract the primary aromas. Once the skins have been removed, the must is cleaned and fermented at a controlled temperature of 17° C for 14 days, using selected yeasts. After the alcoholic fermentation process the wine is racked. The Chardonnay matures in steel containers on its own yeasts until the final filtering process prior to bottling.
TASTING NOTES	This marvellous, straw-yellow coloured white wine, obtained from grapes of the same varietal in the Veneto, is characterised by a classy brightness and a pleasantly-fresh flavour enhanced by soft notes of tropical fruit and melon, guaranteed to appeal to even the most demanding of wine experts.
FOOD AND WINE PAIRING	The ideal accompaniment for all types of fish dishes. Also excellent with young-ish cheeses and traditional Mediterranean-style first courses.
SERVING TEMPERATURE	12 C°
ALCOHOL CONTENT % VOL	11
RESIDUAL SUGAR LEVEL % VOL	0,6
TOTAL ACIDITY gr/lt	5,4
So2	120
BOTTLE TYPE	Bordeaux Gold Leaf – 75 cl
BOTTLES per CASE	6
CASES per LAYER	25
CASES per EPAL	125

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

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