

CHARDONNAY

Frizzante del Veneto Igt





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del Veneto

- Name** Chardonnay
Wine classification Frizzante del Veneto Igt
Grapes variety Chardonnay 100%
Production area Alonte, in the very hearth of Doc Colli Berici area
Bottles produced 13.000 (0.750 lt)
- The vineyard**
Name - Various vineyards, property of Dal Maso Company
Age of grapes - 18 years
Soil - clay free grain, with medium-high limestone contents
Exposure - South-South/East
Altitude - Hill, 100-130 mt above sea level
Planting density - 5.000 vines/ hectare
Training system - spur pruned trellis - rows are orientated from North to South
Nr of buds per plant - 14
Yield per hectare - 100 quintals
Cultivation - spare fertilization and thinning out of exceeding grapes
Harvest period and method
Beginning of September, hand-picking in crates
- Vinification**
Brief description: grapes are de-stemming and gently pressed, then clarified by cold stabilization and inoculated with selected pure yeasts.
Fermentation equipment - stainless steel tanks
Fermentation temperature - 16° - 18° C
Maceration period -
Fermentation period - 15 days
Maturation period - 4 months in stainless steel vessels
Bottling period - End of March
- Chemical information about the product**
Total acidity- 6,4 g/l
Ph - 3.19
Tot. dry extract. g/l 22
Alcohol contents, % - 11
Reducing sugars, g/l - 5
Tot. SO₂, mg/l - 79
Free SO₂, mg/l - 26
- Description**
Light yellow colour, with fine persisting perlage;
Fresh fruity perfume
Full flavoured, harmonic, reasonably sparkling
Ageing potential
2 years
- Food coupling**
Typical wine for appetizer, it pretty suits also light first courses and fish

With some Vicenza's traditional meals...
Salty biscuits with eggs sauce, "corgnoi" (snails) in Vicenza's style
- Service temperature**
Temperature -10°-12°C.; uncork at the time of serving