

# CHARDONNAY

Frizzante del Veneto Igt





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Frizzante  
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* - 21 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 21  
Alcohol contents, % - 11,2  
Reducing sugars, g/l - 6  
Tot. SO<sub>2</sub>, mg/l - 81  
Free SO<sub>2</sub>, mg/l - 27

**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

**Available sizes**



0,75 lt