





It is a perfumed wine with evident taste of banana, white fruit and white flowers. It is a fresh-tasting perfect wine for fish. It is also an ideal aperitif.



Production area	Tregnago - VR
Soil	Limestone
Vineyard altitude	450 m a.s.l.
Vine density	4000 vines per hectare
Training system	Pergola
Grapes	Chardonnay
Harvest	Second half of September, by hand
Destemming	With whole grape
Fermentation	In stainless steel tanks at controlled temperature
Pressing	Soft
Ageing	In stainless steel tanks for about 6 months
Bottle ageing	2 months
Colour	Intense yellow
Bouquet	Banana, white fruit and white flowers
Flavour	Savoury, mineral
Serving temperature	8°-10°
Food pairing	Aperitifs, fish, white meat
Alcohol	12,5%vol
Residual sugar	2-4 g/l
Total acidity	6,1 g/l
Ageing potential	2-3 years

