



TENUTA CHICCHERI



It is made with a selection of 100% Chardonnay grapes. It has a straw yellow colour with golden reflections and very fine perlage. Its aroma is fine and elegant with notes of toasted hazelnut and bread crust. On the palate it is harmonious, full-bodied, savoury and mineral. It is best when served at 8°-10°.

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	End August, beginning September by hand
Pressing	Soft with whole grape
Fermentation	In stainless steel tanks at controlled temperature
Refermentation in bottle	84 months
Colour	Intense straw yellow
Bouquet	Toasted hazelnut, bread crust
Flavour	Full-bodied, savoury, mineral
Serving temperature	8°-10°
Food pairing	Aperitifs, seafood, fish, white meat
Alcohol	12,5-13%vol
Residual sugar	0 g/l
Total acidity	7,5 g/l



MONTPRÉ

TENUTA CHICCHERI

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