

"Le Fratte"
CHARDONNAY VALDADIGE DOC

It's still unknown when this variety appears in Italy: it is from Burgundy, France and it was often confused with Pinot Blanc from which it was named as Pinot Yellow

GRAPE VARIETY:
chardonnay from "Le Fratte" vineyard

WINE NAME AND DENOMINATION:
Valdadige Chardonnay Doc

PRODUCTION AREA:
Valdadige Brentino Belluno, Verona

HARVEST: hand-picking with best grape selection

VINIFICATION: grapes are destemmed and crushed softly. Afterward, crushed grapes are briefly macerated at cold temperature in close environmental. After pressing, fermentation takes place in stainless steel tanks under temperature control

MATURATION: wine is allowed to refine for long time on own mature lees in stainless steel tanks for 6 months at least

COLOUR: straw-yellow

TASTING NOTES: it shows a fresh and fruity nose with a delicious scent of Banana, peach and tropical fruit. Rich and complex and perfectly balanced with wine acidity that give freshness and young feeling to the wine

FOOD PAIRINGS: versatile enough to be matched with several courses due to its elegant and freshness. It is ideal with seafood and great partner as appetizer.

ALCOHOL CONTENT: 12-13% vol

SERVING TEMPERATURE: 8-10°C

