



Corte Bacaro®

CHARDONNAY FRIZZANTE VENETO ORIENTALE IGT

Name:	CHARDONNAY FRIZZANTE VENETO ORIENTALE IGT
Variety:	100% Chardonnay
Soil:	Alluvial silt and clay
Vine training method:	Sylvoz
Vine density per hectare:	3500-4000
Harvest:	First week of September
Vinification:	At controlled temperature in steel tanks, on selected yeasts.
Maturation:	Held in steel tanks at controlled temperature. After racking three times, the wine is continuously pumped over and kept in contact with the noble lees for three to six months.
Method:	Natural second fermentation on selected yeasts in pressure tanks for 20 days.
Residual sugar:	14 gr/lit.
Alcohol content:	12 % vol.
Colour:	Dull straw with greenish highlights.
Aroma:	Strong hints of tropical fruit such as pineapple and bananas, but also of golden delicious apples, peaches and a whiff of acacia blossoms.
Flavour:	Well-balanced freshness and elegance, softly embracing.
Serving temperature:	10-12 °C
Serving suggestions:	Excellent throughout a meal, with fat-free starters and fish dishes.



Società Agricola Corte Bacaro
di Bellia & C. ss