

**Appellation:**

I.G.P. Trevenezie

**Variety:**

100% Chardonnay

**Time of harvest:**

First week of September



## Vinification and aging

The wine is fermented in stainless steel tanks at a controlled temperature with selected strains of yeast. It is refined in stainless steel tanks at a controlled temperature. After being decanted 3 times the wine is frequently stirred with the lees, which keeps it in contact with them, for a time ranging from 3 to 6 months. It is re-fermented naturally using selected strains of yeast in pressure tanks for 20 days.

## Tasting notes

Dull straw yellow coloured with greenish hues. Notes of tropical fruits such as pineapple and bananas as well as Golden Delicious apples, peach and hints of acacia flowers are clearly perceived. Rounded, medium-sweet, fresh and velvety. Fine yet relatively short perlage.

## Pairings and serving tips

Excellent with cured meats and cold cuts, grilled meat and medium-mature cheeses.

## Serving temperature

12 - 14 °C

Alcohol content: from 11% to 12% (depending on the vintage)