



AZ. AGRICOLA

le Carline®

CHARDONNAY DOC LISON PRAMAGGIORE

Grapes

Chardonnay

Area

Lison Pramaggiore

Fermentation

- The grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled fermentation temperature

Maturing

- Few months' exposure to its fine activated lees
- Controlled clarification temperature and conservation in steel vats

Sensorial Feature

Pale yellow colour with warm golden hues.
Intense bouquet of fruity and floral notes, with touches of golden delicious apples and bread crust.
A typically smooth flavour, lingering and elegant.

Gastronomic Matches

It is ideal as an aperitif or with light hors d'oeuvres, pasta and broth, or with dishes of eggs, noble fish and seafood.

Serving Temperature

Uncork at the last moment and serve at 10 - 12 °C.

Bottle Size

Bottle: 750ml
Case: 6 bottles

Analysis

Alcohol content: 12,2% vol
Total acidity: 5,6 g/l
Volatile acidity: 0,18 g/l



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