



AZ. AGRICOLA

le Carline®

CHARDONNAY IGT VENETO ORIENTALE

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

This is a very elegant wine and if it is drunk young it is extremely fine, thanks to its rather high fixed acidity level.

A bouquet that recalls golden delicious apples and almond flavour

A pale yellow colour and dry flavour, which is fine and inviting with clear apple and acacia flower notes

Gastronomic Matches

Suggested as an aperitif, or with light antipasti and soups, with dishes based on eggs, noble fish and shellfish.

Serving Temperature

Serve at 10-12°C.

Bottle Size

Bottle: 750 ml

Case: 6 bottles

Analysis

Alcohol content: 11,5% vol.

Total acidity: 5,1 g/l

Volatile acidity: 0,19 g/l



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