



TENUTA DEL GIAJ

VINI NATURALMENTE BIOLOGICI

**CHARDONNAY DOC
LISON PRAMAGGIORE
Certified: Organic & Vegan**

GRAPES

Chardonnay

AREA

The company is located in the area of DOC 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.

ANALYSIS

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

BOTTLE SIZE

Bottle: 750ml
Case: 6 bottles

