



Chardonnay Veneto

Le Arche

CLASSIFICATION I.G.T.

TYPE White

REGION Veneto

PROVINCE Verona

VINTAGE AVAILABLE 2015

GRAPE VARIETY Chardonnay

TYPE OF FARMING Conventional

HARVEST The grapes are harvested towards the end of August

VINIFICATION

The grapes are given a soft pressing in bladder presses. The must is immediately refrigerated and is then left to clear, before being racked into stainless steel vats for the fermentation, which takes place at a temperature of 18° C.

MATURATION

Once fermentation is completed, the wine matures for a few months in stainless steel tanks.

TASTING NOTE

Straw yellow with bright greenish highlights colour. It has a fragrantly fruity nose, with apple and banana nuances against a gently floral and spicy background. On the palate one finds sensations of tropical fruit and acacia, which are expressed in an overall well-balanced flavour.

SIZES AND SPECIAL PACKAGING 75 cl Burgundy-style bottles